

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

Packed with Quality

to Produce

Superb Appearance and Flavor

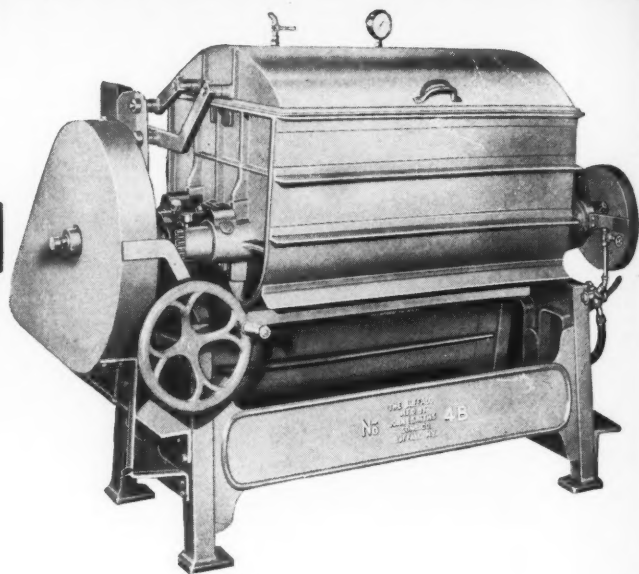


PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

PRESERVATIVE MANUFACTURING CO., FLEMINGTON, N. J.

**STURDY
CONSTRUCTION**
pays off
in longer
service



VACUUM MIXERS First developed by "Buffalo", vacuum mixing puts 20% more meat, free of air, better in color and curing qualities, in every casing. Leadership in experience has resulted in leadership in sales of "Buffalo" vacuum mixers. Stainless equipment is optional. Capacities (in standard mixers also) from 75 to 2,000 pounds.

Buffalo

QUALITY SAUSAGE MACHINERY

for more than 80 years

Maintenance of construction standards in Buffalo sausage-making machinery assures an exceptionally high degree of availability in service. Buffalo vacuum mixers, for example, have extra heavy paddles, shafts with large leak-proof bearings and stuffing boxes, and heavy gauge sheet steel tub, to assure many years of trouble free service. Details such as these make all types of Buffalo equipment a better buy — in the long run.

John E. Smith's Sons Co.

50 BROADWAY BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



ASK FOR OUR LATEST CATALOGS

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | |
|---|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Casing Applier |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smokemaster |
| <input type="checkbox"/> Combination of Special Purpose Equipment | |

Name _____

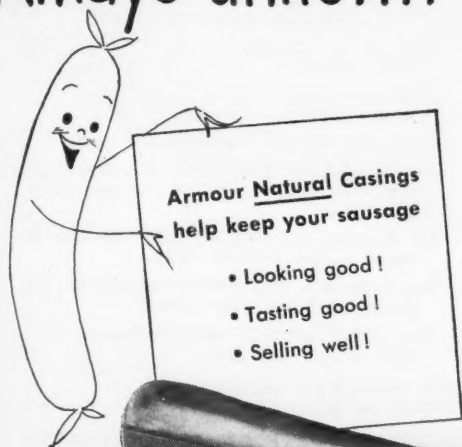
Company _____

Address _____

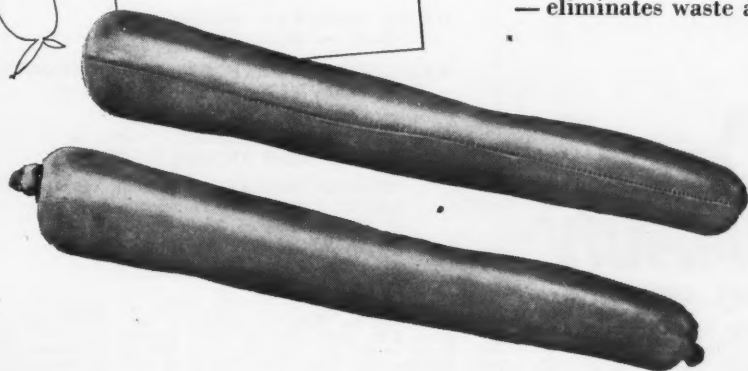
City and State _____



Always uniform... IN **ARMOUR NATURAL CASINGS!**



Yes, your sausage will always be uniform, because *Armour Natural Casings* are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.



ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois

QUALITY WRAPPERS



help SELL your
QUALITY MEATS
and boost
your PROFITS!



GREASEPROOF and GLASSINE PAPERS

PLAIN • PRINTED • EMBOSSED
LAMINATED • COATED

SMOKED MEAT WRAPPERS

PLAIN • PRINTED

HARTFORD CITY knows your meat wrapping problems . . . has been solving the Meat Industry's "tough ones" effectively since 1893! Today we are in a better position than ever to serve you . . . and to supply you with really superior paper wraps. Our modern plant is geared to meet the needs of the Meat Industry . . . to fill all orders, large and small, with dispatch. Write for detailed information.

HARTFORD CITY PAPER COMPANY

main office: HARTFORD CITY, INDIANA

CHICAGO OFFICE

620 First National Bank Bldg.
38 South Dearborn St.
Chicago 3, Illinois

NEW YORK OFFICE

15 Park Row
Suite 2206
New York 38, N. Y.

THE NATIONAL

Provisioner

VOLUME 127 NOVEMBER 1, 1952 NUMBER 18

Contents

Armour, CIO Agree on 4c Wage Hike . . .	25
Retail Meat Prices Down: AMI	9
40th Safety Congress Review—Make Safety More Appealing, Meat Men Told .	10
NIMPA Objects to P & S Rules Changes .	15
OPS Amends Wholesale Meat Regulations .	17
Up and Down the Meat Trail	18
Build Three New Meat Plants in Boston .	23
Classified Advertising	38

EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
VERNON A. PRESCOTT, *Managing Editor*
HELEN P. MCGUIRE, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
C. B. HEINEMANN, JR., *Washington Representative*, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, *Vice President and Sales Manager*

FRANK N. DAVIS
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representative*, 18 E. 41st St. (17) Tel. LEXington 2-9092, 2-9093

Los Angeles: McDONALD-THOMPSON, 3727 W. 6th St. (5) Tel. DUNKirk 7-5391

San Francisco: McDONALD-THOMPSON, 625 Market St. (5) Tel. YUKon 6-0647

Seattle: McDONALD-THOMPSON, Terminal Sales Bldg. (1) Tel. Main 3860

DAILY MARKET SERVICE

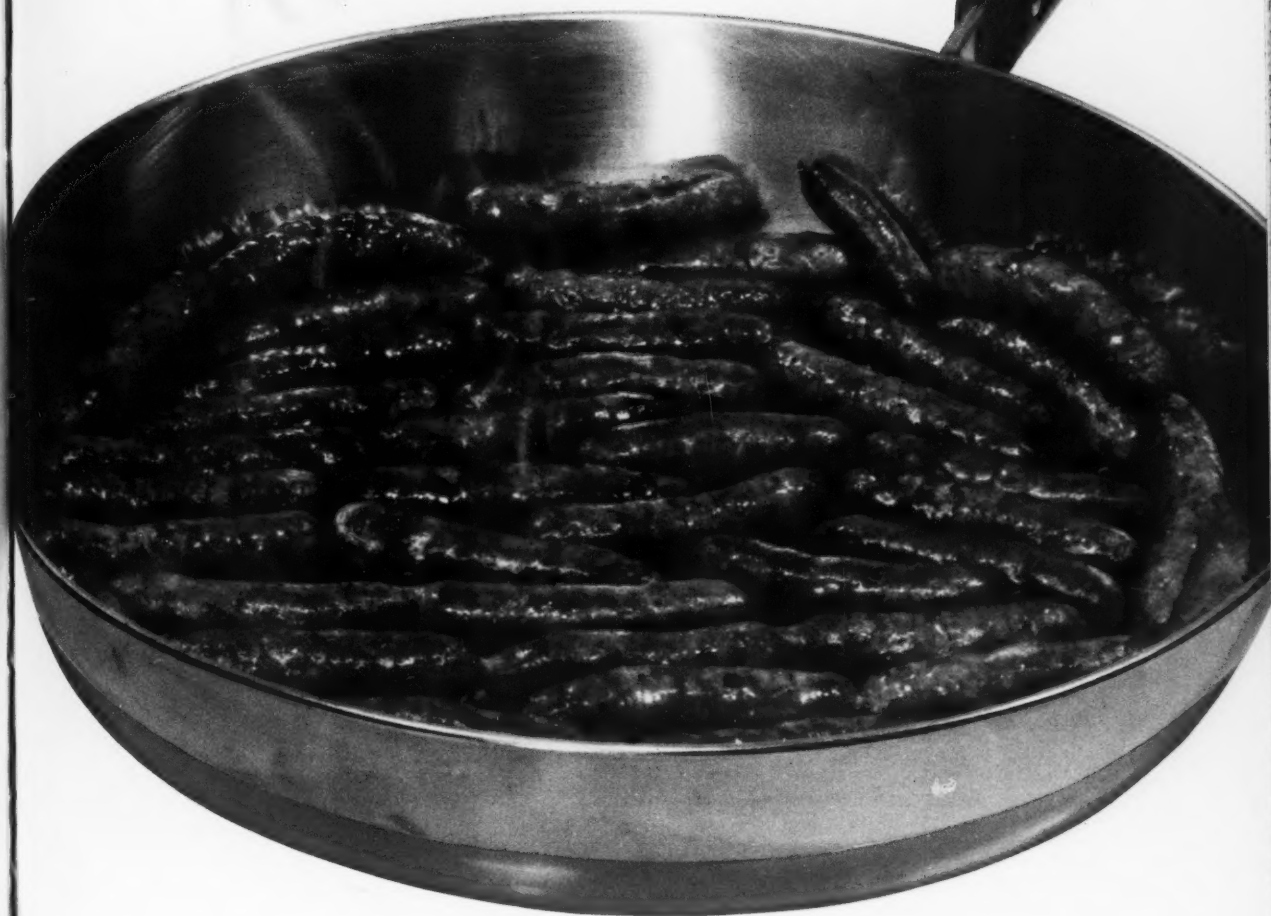
(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*
LESTER I. NORTON, *President*
E. O. CILLIS, *Vice President*
A. W. VOORHEES, *Secretary*

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$8.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1913, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



Smells good doesn't it...?
Tastes even better
because they're seasoned with

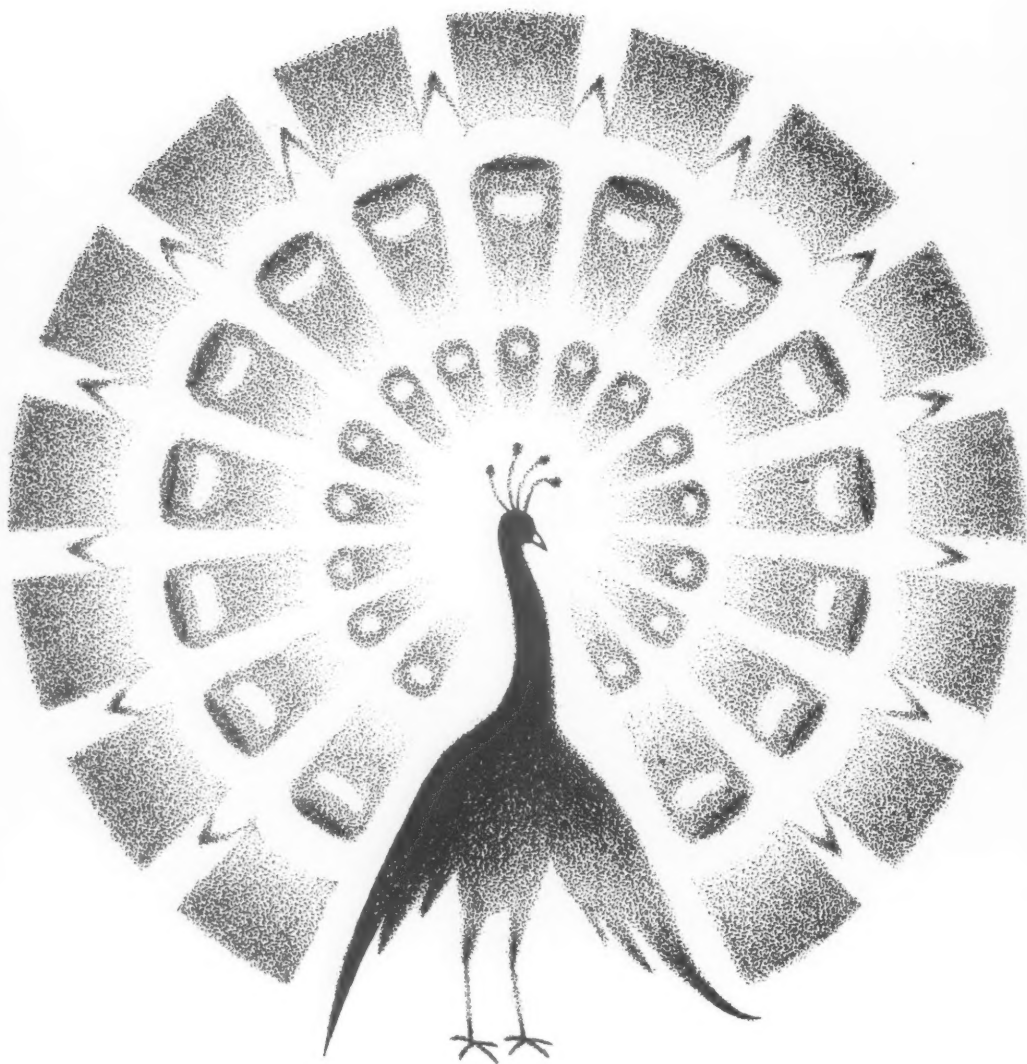
STANGE

CREAM OF SPICE

SEASONINGS

© 1952 WM. J. STANGE COMPANY
CHICAGO 12, ILL. • OAKLAND 21, CAL.

also manufacturers of: PEACOCK BRAND CERTIFIED FOOD COLORS



The uniformity of Stange Color and dependability of Stange Service are two important reasons why more Peacock Brand Casing Color is used than any other brand.

PEACOCK BRAND CERTIFIED FOOD COLORS

Manufactured by WM. J. STANGE CO.
CHICAGO 12, ILLINOIS OAKLAND 21, CALIFORNIA



PROGRESSIVE REFINEMENTS

*
Low Bowl (35" from floor to bucket rest)
... easy loading.

*
Heavy Knife Shaft with extra heavy Tim-
ken roller bearings... totally enclosed
and sealed.

*
Turning Plow delivers meat toward cen-
ter of bowl.

*
Flexible Bowl Scraper removes viscous
material from bowl and turns meat over
once for each bowl revolution.

*
Giant Bowl Bearing requires no steady
rests, imposes no "drag"... hence low
power demand.

*
Adjustable Bowl Bearing ring assures per-
fect alignment and seal between bowl
and apron.

*
Adjustable motor base assures accurate
V belt tension.

*
Bowl Drive through roller chain and en-
closed worm gear.

*
Unique lubricant recovery feature.

*
Extra apron clearance allows unob-
structed entrance of meat to knives.

*
"Over the side" unloading keeps meat
always in full view and prevents possible
contamination from contact with under
side of bowl.

*
Automatic Revolving Disk unloader un-
loads the largest bowl in 1/2 minute.

*
Unloader Disk Scraper guides meat into
discharge chute and keeps unloader disk
clean.

*
Unloading chute, heavily tinned.

*
Unloader reducer gears run in oil and
are totally enclosed.

SATISFACTION

SOLID SATISFACTION

The correct operating principle, which has characterized BOSS Silent Cutters* from their first appearance at the turn of the century, and progressive refinement of detail, as indicated by the partial list of features which is a part of this advertisement, "add-up" to solid satisfaction for BOSS users and steadfast good will for us:

Ask any present user what he thinks of his BOSS Silent Cutter! Then ask a BOSS representative to point out the money saving, product improving, production increasing facts of BOSS construction and operation. Or write for our new Sausage Machinery Catalog No. 627-D, which includes details of other BOSS Sausage Equipment also.

*Patents Pending

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

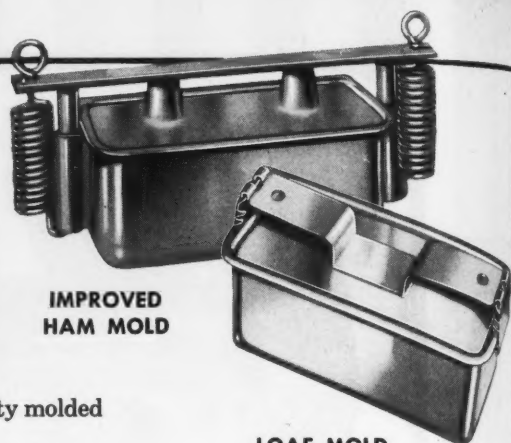
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

SOLID SATISFACTION

GLOBE-HOY

STAINLESS STEEL MOLDS

*for Higher Quality
Meat Products*



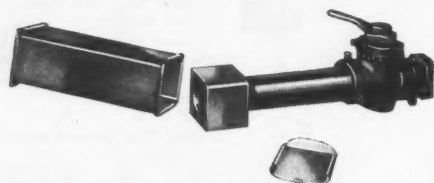
IMPROVED
HAM MOLD

LOAF MOLD

Get these exclusive features to produce fine quality molded meat products.

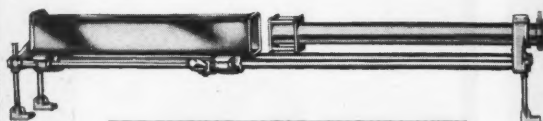
- **EASY TO CLEAN**—sanitary, stainless steel, one piece cover reduces labor at least 50%.
- **NO REPRESSING EVER NECESSARY** because seven inch springs can pull one piece cover up to 2 1/4" into mold.
- **NON-TILTING COVER**—rods through end brackets makes it impossible for cover to tilt.

This new and fast method is superior, more uniform, and operated with less effort. Any operator can easily adapt himself to it.



SPEED LOAF MOLDS OPEN END STAINLESS STEEL

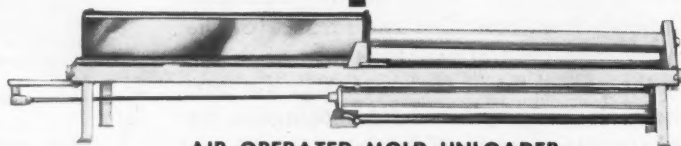
Stuffed direct from Stuffer, Globe-Hoy Speed Molds are ideal for production items because of fewer air pockets. Thus a firmer product than with ordinary molds. Both ends open for easy removal.



PRE-SLICING MOLD SHOWN WITH STUFFING CARRIAGE

The Globe-Hoy Pre-Slicing mold speeds production and cuts costs up to 66 2/3%. 24" or 27" long mold gives you only 2 ends instead of 6.

Saves time and labor in cleaning, handling and stuffing. Both ends open for quick removal of loaf.



AIR OPERATED MOLD UNLOADER

The new Globe-Hoy Air Operated Mold Unloader eliminates wear and tear on loaf molds. Now there is no need to pound the ends to free loaves. Improves product appearance—no broken ends. Will pay for itself many times over.

These and many other Globe-Hoy products were designed to speed up the production of Ham and Loaf Molds in your plant. All are available NOW! Send for new illustrated catalog showing sizes and prices today.



The **GLOBE** *Company*

4000 S. Princeton Avenue

Chicago 9, Illinois



Armour Grants CIO 4c Raise

Armour and Company granted a 4c-an-hour pay increase Monday to some 30,000 CIO United Packinghouse Workers. The two-year contract also included a company-financed pension plan which will give retiring workers \$105 a month including Social Security, and a number of other benefits (see page 25). The CIO union originally demanded a 30c increase and a guaranteed annual wage. The union expects to continue negotiations with other major companies. The AFL policy committee was in session at press time to determine its future action.

Retail Meat Prices Have Dropped Considerably: AMI

An American Meat Institute release dealing with retail and wholesale meat prices was widely circulated to newspapers early this week. It stated that a country-wide spot check revealed that lower retail meat prices, responding to the law of supply and demand, are reflecting recent declines in livestock and wholesale meat prices. It pointed out that ground beef, chuck roasts, pot roasts, beef ribs and other cuts are being offered by many retailers at prices ranging from 6c to 23c under OPS ceiling prices. Also generally priced well below OPS ceilings are pork loins, shoulders, sausage, hams and bacon. The heavy demand for broiling steaks still is reflected in prices of these cuts, the AMI said.

"Declines have been registered in such important consuming centers as Chicago, New York, Baltimore, St. Louis, Cleveland, Denver, San Francisco and Los Angeles. Declines at retail naturally are not in the same proportion as the declines in livestock and wholesale meat prices, because meat is only one of the retailer's costs of doing business. Good grade beef has been selling in the Chicago wholesale market at around 9c a pound less than a year ago, Choice beef about 3c a pound less and Utility as much as 14c a pound less; all being much below OPS ceilings. Wholesale pork prices have dropped from about 7c to as much as 17½c, in the case of pork loins, under OPS ceiling prices."

This data conflicts with recent OPS reports (see the NP of October 25, page 8), claiming that lower livestock costs are not being reflected in prices consumers pay for meat. That alleged situation, it was reported, was being used by OPS as the basis of a decision to find a "legal" method for rolling back beef prices.

OPS Division Considers Relaxation of Controls

Officials of the OPS food and restaurant division and some higher policy-makers have reached tentative agreement on a basic program which would call for gradual relaxation of controls in important food and meat products over the period leading up to April 30, 1953. Price control authority is scheduled to expire then. Reportedly, the theory behind the program is that Congress is unlikely to extend price control authority beyond that date and that a sudden sharp withdrawal of price controls would be more likely to restore an inflationary spiral than would a gradual withdrawal of ceilings, even on commodities which might rise in price slightly following decontrol. However, according to reports, the program may run into trouble when it reaches Price Director Tighe E. Woods. It is believed he has made promises to labor and to consumer groups that he will consult them before suspending any more ceilings.

OPS Suspends Lamb Ceilings

OPS late this week suspended wholesale ceilings on lamb. Because of the action it is no longer necessary to use grading or keep records for the future. Past records must be maintained for two years. OPS did not suspend retail ceilings based on markups. OPS warned that ceilings may be reimposed if lamb prices approach the former ceilings. The suspension was made in Amendment 12 to CPR 92 and the grading change was contained in Amendment 1 to DR 2, Revision 1.



40th Safety Congress Review

Make Safety Appealing! Message 40

IN ATTENDANCE WERE:

1. Richard C. Winkler and Milton W. Meyers, both of industrial relations, Wilson & Co., Inc., Chicago.
2. Gordon Meyer and George Reeser, plant engineer, both of H. H. Meyer Packing Co., Cincinnati.
3. H. L. Christiansen, personnel director, Cudahy Brothers Co., Cudahy, Wis., and John E. Thurman, safety director, Oscar Mayer & Co., Madison, Wis.
4. Charles Alexander, director, industrial safety, National Safety Council, and M. E. Larson, safety consultant, Wilson & Co., Inc.
5. Alex Spink, director of health and safety, Kingan & Co., Indianapolis, and Richard Unwin, assistant to the president, Reliable Packing Co., Chicago.
6. R. A. Harschnek, safety director, Swift & Company, Chicago, and Joseph Pochop, safety director, John Morrell & Co., Sioux Falls, S. D.
7. Mike Chomicki, safety and fire chief, Hunter Packing Co., East St. Louis, Ill., and Harry Gavey, retired, Swift & Co.



HOW to secure cooperation in accident prevention work is a generally perplexing problem confronting the average meat packer. Many potential answers to this problem were put forth at the meat packer's sessions of the Fortieth National Safety Congress held in Chicago last week.

The word which cropped up most often during the Congress as a key to gaining cooperation was "motivation." The word was given the meaning, in this instance, of literally impelling people, as individuals or as groups and departments, to appreciate, think and practice safety. Just how to motivate management and employees to live safety 24 hours a day was part and parcel of the underlying themes of many of the speakers' addresses.

They talked about motivating the general public to support safety, motivating top management to a greater interest in safety development and motivating the individual worker to practice greater safety in plant and at home.

A medical panel on hernia, which attracted considerable attendance of persons outside the meat industry, rounded out the formal sessions.

The election of officers, the executive committee meeting, acceptance by the American Meat Institute of an award for outstanding work in accident prevention, and issuance of awards to meat packers in the NSC safety contest, constituted the balance of activities.

Paul Jones, director of public information, the National Safety Council, Chicago, addressed the group at the annual luncheon which opened the meat packer's section of the Congress. Jones stressed the need for "humanizing" the appeal of safety messages. He pointed out that such worthwhile activities as those sponsored by the cancer and heart associations have gained a wider public support than safety enjoys.

He attributed the failure of safety to gain general

ge 40th Congress



Panel members at open discussion session Tuesday appear deep in thought as they contemplate answers to queries from the floor.

recognition to the lack of appeal in publicity releases on safety. Statistics, Jones said, have no particular interest to the average person. The fact that an accident frequency rate has been lowered from 12.6 per cent to 7.5 per cent is a dull statistic. That these same figures represent lives saved and an investment in alleviating human suffering is the fact that should be emphasized.

The general public, Jones related, is unaware that industrial safety has saved 6,000 lives over the past ten years. This demonstrable fact is based on the difference in industrial safety frequency and severity rates.

Jones advised safety engineers to inject a little "leavening" to relieve the monotony of their statistical facts. They should not be above using "cheese cake" or other devices to spark interest and attention. Above all, they should remember that people

and their doings make the real news, not statistics, Jones added in closing.

Following Jones' remarks, Charles F. Alexander, director, industrial safety, NSC, presented awards to the winning meat plants in the six months safety contest that ended June 30.

A panel of industrial doctors were next to take the rostrum. Their assignment was to thoroughly dissect the conditions of hernia and its implications to industrial safety in language the layman could understand.

Dr. K. F. Kapov, medical director, Armour and Company, Chicago, spoke first. He said that hernia affects, at one time or another, about 10 to 15 per cent of the industrial population. This does not mean that all the hernias occurred in the plant. In the physicals given to inductees in World War II, the incidence of hernia was 5.7 per cent. Many of



Henry Tefft, director packinghouse practice and research, American Meat Institute, chats with Lawrence Hill, staff representative, NSC, and Martin Cernetisch, safety director, John Morrell & Co., Ottumwa.

Paul Jones, director of public information, NSC, addresses meat packers section. Seated is Charles Alexander, director, industrial safety, NSC.

Pictured in the lobby between sessions are E. D. Peeler, jr., safety director, General Shoe Co., Nashville, Tenn.; H. A. Dittmer, office manager, Gutmann & Co., Chicago, and Joseph Pochop, safety director, John Morrell & Co.



LEFT: Dr. Burton C. Kilbourne, assistant medical director, International Harvester Co., Chicago; Dr. K. F. Kapov, medical director, Armour and Company, Chicago, and Dr. John Troxel, plant medical director, Swift & Company, Chicago. CENTER: Frank E. Carney, personnel director, Fred Rueping Leather Co., Fond du Lac, Wis.; Howard Redholz, safety director, The Rath Packing Co., Waterloo, Ia., and Paul D. Krues, assistant safety director, Fred Rueping Leather Co. RIGHT: Adam McKendrick, Chicago plant safety supervisor, Swift & Company; E. J. Hickey, industrial relations manager, Swift Canadian Co., Ltd., Toronto, and Harry T. Thach, Fort Worth plant safety supervisor, Swift & Company.

these men had never had jobs of any kind.

The detection of hernia is essential for two reasons, Dr. Kapov said. First, depending upon its severity and location, a hernia can reduce the efficiency of an employee by as much as 25 to 75 per cent. Second, if incurred while at work, hernias are compensable. The amount and nature of compensation varies with the different states. But, the point to remember is that hernia can be caused by any sudden pressure on the abdominal muscles. It is by no means confined to conditions of work. A deep cough, rising suddenly from a seated position, the jar caused by a misstep, these and many other simple movements are sufficient to cause a hernia.

Dr. Kapov said these relatively unavoidable causes of hernia account for about 99 per cent of the cases. Occurrences of true hernia (traumatic), caused by a fall against an object or a blow in the groin, are medically scarce.

In light of these facts, the doctor said it is imperative that pre-employment physicals be conducted to detect the absence or presence of hernia. Failure to take this step might expose the employer to fraudulent compensation claims. While the date when hernia occurred can be definitely determined by surgery, industrial compensation boards tend to be lenient in allowing claims.

In conclusion, Dr. Kapov said the seriousness of the problem can be judged by the industrial cases in Illinois in 1941 when 1,515 cases were filed with the compensation board; \$211,000 in awards was granted and 15,412 weeks of disability sustained by employees.

Dr. John Troxel, plant medical director, Swift & Company, Chicago, next described what a hernia is. Strictly speaking, he said, a hernia is any protrusion of a part of the intestines in any area of the abdomen.

The frequency of hernia increases with age and is relatively common in age groups over 40. He likened the cause of hernia to a coat that wears at the sleeve or a jacket threadbare at the elbow. When a part of the abdominal wall wears thusly, the intestine might break through.

Further, Dr. Troxel said, there is a tendency in males for indirect hernia

in which part of the intestine slips into the scrotum. In the embryonic stage of a male, the peritoneal wall which separates the intestines of the peritoneal cavity from the outer skin extends into the scrotum. As the testicles of the male embryo develop the extension of the peritoneal wall is sealed off by two rings just above the scrotum. In later life, if these rings should weaken, part of the intestine will slip along the path of the peritoneal wall into the scrotum, causing an indirect hernia.

Final speaker on the medical panel was Dr. Burton C. Kilbourne, assistant medical director, International Harvester Co., Chicago, who discussed the cures for hernia. Promptness is essential, he said, as a small hernia can be cured more easily than a large one. As time passes the protruding intestine will develop both fat and attachments to the walls of the protrusion, making treatment more difficult.

The danger in hernia lies in the strangulation of the protruding intestine—the pinching off of the intestine by the abdominal muscles and consequent development of gangrene. While the incidence of strangulation is low, 2 per cent, the fatality rate is relatively high, 25 to 30 per cent.

The first cure thought of is the wearing of a truss which compresses the intestine back and allows the muscles to heal the breach. Only about 4 per cent of hernias can be cured this way, however.

The truss has its limitations both as to comfort of the wearer and its correct application. Dr. Kilbourne said many users frequently fail to compress the intestine into its opening prior to placement of the truss, thus they actually increase the chance of strangulation.

The next method of cure, in vogue some years back, was injection. The muscles were to contract under stimuli. The large number of hernia recurrences vetoed injection as a practical cure.

The surest and best way to cure a

hernia is through surgery, Dr. Kilbourne said. Surgery presents no particular medical problem as the operation is relatively common.

In the open discussion that followed Dr. Kilbourne's remarks, it was agreed that a hernia patient would have to convalesce about eight weeks after surgery before he could perform his normal work tasks with perfect safety. It was pointed out that the danger point occurs about two weeks after surgery. At this time the sutures are absorbed by the body and no longer give their support while the muscles are still in their formative stage and not yet capable of withstanding sudden strain.

Common With Office Workers

After employees reach the age of 40, their proper placement in relation to their physical capabilities becomes imperative. As people get older their abdominal muscles weaken and are more susceptible to hernia.

Dr. Troxel said one of the big problems confronting the industrial doctor is the failure of unions to accept the obvious medical fact that a man's physical ability to perform work does change with age. Unions to date refuse to accept job reassignment because of their rigid insistence on seniority and scale stratification.

Dr. Kapov said his company examines yearly all employees who reach 60 with the thought of possible work reassignment in keeping with physical ability.

It was further noted that hernia is as common with office workers as with plant personnel.

Tuesday's session was opened with an address by William S. Haines, president, Safety and Claims Service, Inc., Chicago. Safety men as a group seem to be always on the defensive with top management, Haines said. They are continually striving to justify their existence. Management as a group, tends to consider safety work as a non-pro-

ductive burden to carry, Haines said.

To overcome what he termed this shortsighted attitude on the part of management, Haines recommended two lines of approach.

One followed by many safety men is to show top management the results of good safety work, both in terms of employe good will and dollars and cents saved. The other approach, followed in three specific companies, is to divorce safety completely from administration, making it part of production.

Under this pattern the safety man becomes a production flow engineer. It is his job to stop work interruptions. If an accident should occur, the report submitted to management would only mention the physical aspects of the accident in terms of how it stopped production. It then would summarize how much total time and production was lost by the operator, his line and the whole department. The following day, when more facts were available as to the injury, a typical medical accident report would be submitted.

According to Haines this technique has a two-fold advantage. First, it places the safety engineer in the status of a production flow engineer. It translates to management the results of accidents into production stoppages, making management more receptive to remedial suggestions. Second, the technique helps report near misses, pin pointing potential danger spots.

If an industrial truck operator should back into a check weight scaling station in the canning department, damaging the scale and the batching table and causing a line shutdown of 15 minutes, the fact would be noted in the production flow interruption report. It would highlight the possible need for

better illumination at the station, a clearer aisle demarcation, better industrial truck operator selection, etc. By being able to deal with the causative factors of near misses, subsequent accidents would be prevented.

To the question of what the psychological effect might be on the workers or the reaction of the union to this emphasis on accident prevention in terms of production flow, Haines said he didn't know the answer. He repeated, however, that the technique is working in three specific plants where men with strong personalities have executed the program.

Stress Human Interest Side

The final session of the meeting centered around the topic, "Are We Reaching Our Employees." A panel of packinghouse safety engineers under the chairmanship of R. A. Harschnek, safety director, Swift & Company, Chicago, presented their views.

John Thurman safety director, Oscar Mayer & Co., Madison, Wis., opened the discussion with his topic, "People Are Funny." He noted that some employees are more prone than others to take chances and to feel that the other fellow will be the accident victim. A good way to spot this type of worker is to check with the industrial doctor at his previous place of employment and the first aid records of one's own plant. Once known this worker can be converted to a safe worker through job reassignment, better training, etc.

Thurman stated there is no substitute for the aid of foremen and safety engineers who deal with employees to improve morale and safety. In one department, under the foremanship of an

ex safety man who now makes a daily round of all his workers, safety performance has been outstanding. Constant follow up is essential to raise the safety level within a plant, Thurman said. A check at his plant revealed that 20 per cent of the employees accounted for 50 to 55 per cent of the accidents. These people had to be contacted if suitable remedial measures were to be taken and made effective.

The next speaker, Alex Spink, safety director, Kingan & Co., Indianapolis, reiterated the need for personal contact. Spink said that a periodic program of top management safety inspections at department levels would do more than any other single item to convince the employees of the necessity of safety work. In the same way, the safety engineer should make it a point to know the employees within the plant.

For full impact value accidents should be reported in terms of their human interest. Spink cited the example of an industrial truck driver who crushed his leg on Christmas Eve, 1951. He required several months of hospitalization. That much was the cold statistics of the accident.

For full impact value on the plant employees, Spink told the whole heart appealing story of a wife and two daughters who waited around a Christmas tree for their dad to come home. Their Christmas present was a spine chilling telephone call from the hospital.

In another case Spink told how an accident prevented the worker from buying a long dreamed of home.

This type of reporting, especially if it can be done in a company publication, is very effective in bringing the safety message to the worker in terms of human happiness and disappointment. It takes on the appearance of a human interest news story and as such is read and remembered. Spink said an accident, no matter how severe, should be given maximum publicity within the plant.

The next speaker, E. J. Hickey, industrial relations manager, Swift Canadian Co. Ltd., Toronto, developed the theme that with a greater application of effort the whole of the safety problem could and would be licked. The effectiveness of the safety program could be increased by getting it into the home of the employee.

The final speaker, George W. Schmidt, assistant superintendent, Wilson & Co., Inc., Calumet City, Ill., told of the safety program in his plant of approximately 250 workers. Daily contact with the workers, monthly inspections of the plant and, above all, instruction in safety in terms understood by the employee, were the tools used to promote safety.

The following were elected members of the executive committee for 1952-1953: General chairman, Joseph Pochop, John Morrell & Co., Sioux Falls, S. D.; first vice-chairman, A. J. Dittmer, Gutmann & Co., Chicago; second

(Continued on page 24)



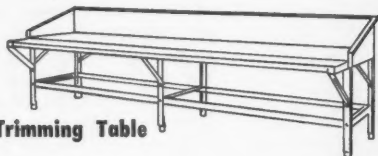
AT LEFT E. D. Peeler, jr., pins meat packing section's badge on Mrs. Helen M. George, plant nurse, Cities Service Oil Co., Ponca City, Okla. ABOVE: A. M. Pearson, supervising engineer's division, Swift & Company, and Willard F. Massy, safety supervisor, Plankinton Packing Co., Milwaukee, Wis. BELOW: William S. Haines, president, Safety & Claims Service, Inc., Chicago.

Faster, Neater Wrapping on KOCH Stainless Steel

Wrapping Tables



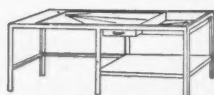
Sausage Stuffing Table



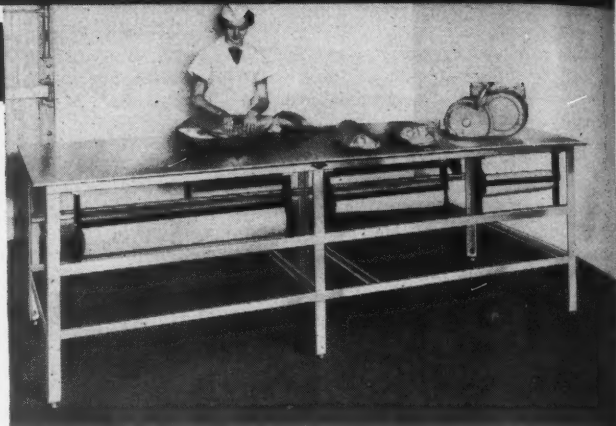
Cutting and Trimming Table



Combination Trimming and Stuffing Table



Ham Pumping Table



EVERYTHING AT HAND for convenient, uninterrupted wrapping. On these tables, it makes sense that your employees will do a better, faster job. Stainless steel resists corrosion, is not affected by the acid in meat and other food juices. Just wipe with a cloth, and it's shining again.

Rigid angle iron frame has attractive aluminum finish. Leg levelers—table sits solid on any floor.

Each table is made to customer's order, in style and size desired. Can be equipped with holders for any type of paper, tape dispensers, shelves, drawers, or scale well, to suit individual requirements.

Let us send drawing and quotation for **YOUR** table.

KOCH TABLES FOR EVERY PURPOSE

WRITE TODAY

KOCH *Supplies*
2520 Holmes
Kansas City 8, Missouri



10 Good Reasons for Using CAINCO

Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

CAINCO, INC.

Seasonings and Sausage Manufacturers Specialties

222-224 W. KINZIE ST.

CHICAGO 10, ILL.

*Powdered Milk Product

MILL BRAND PRODUCTS of HOLLAND



* Slicing Hams 8/10 lbs. 10/12 lbs. 12/14 lbs.

* Shankless Hams 8/10 lbs. 10/12 lbs.

* Canadian Style Bacon 4 lbs.

2 lb. Hams—1 lb. Hams—Boneless Smoked Pork Loin—Boneless Loin of Beef in Gravy—Chopped Pork—Vienna Sausages—Liver pate—Vegetables—Fruits—Soups

*Shipped Under Refrigeration

HAGAR, INC.

70 Frankfort Street, New York 38, N. Y.

Exclusive Distributors of

Mill Brand Products—Tieleman & Dros, Leiden, Holland
BROKERS AND WHOLESALE DISTRIBUTORS WANTED

NIMPA Files Additional Data To Oppose Proposed Changes

C. B. HEINEMANN, president, National Independent Meat Packers Association, has filed a supplemental statement on behalf of NIMPA in connection with proposed changes in the regulations issued by the Department of Agriculture under the Packers & Stockyards Act. The proposed changes were announced several months ago. Then hearings were held throughout the country to give packers and livestock interests an opportunity to present their views. The proposals are currently being revised on the basis of evidence presented.

Heinemann's statement is much more detailed than the oral statement he made on September 22. Its purpose, he said, is to clarify the position of the association.

Excerpts from the statement follow: "First, I would like to explain that, since the Packers and Stockyards Act is *fait accompli*, we do not question the right of the P & S Division to issue the regulations necessary to implement that act. Our concern is to be certain that the regulations issued do, in fact, implement the act rather than create a new act without benefit of Congress, and that new regulations not clearly authorized by the act be avoided. . . .

"The proposed regulations will not, in my judgment, cause the intent of Congress to be carried out.

"We would stress the importance of these regulations to our members, most of whom are small packers. Because they are small, they are always at a disadvantage in competing with the big packers. The extent to which the meat packing industry is controlled by the big packers is one of the outstanding features of this industry. The public interest demands that no step shall be taken by the government which, directly or indirectly, places the small packers at a further disadvantage. . . . The big packers, whose principal operations are located in the Chicago-Iowa area, reach out into the whole nation. Most of the smaller packers, on the other hand, serve a local market. In such local markets the small packers encounter the competition of one or more of the big packers, usually several of them. This is an unequal battle because the big packers are in every way so much stronger. For this reason it is doubly necessary that nothing should be done in the proposed regulations to increase the competitive disadvantage of the smaller packers. We are persuaded that, unless modified, they will have this effect.

"One of the pronounced and apparently unavoidable disadvantages of the smaller packers is in the buying of livestock. They do not have the capital

to finance a large number of buyers throughout the animal-producing areas of our nation. They usually are not in a position to buy at the farm gate in a distant state, whereas the big packer does so readily. The truth is that the big packers can buy anywhere, whereas the small packers are largely dependent upon the established markets. It is therefore of the utmost importance that nothing be done to hurt the position of the small packers in the recognized markets. We are convinced that the proposed regulations will hurt them for reasons hereinafter shown. . . .

"Our contention has been, and still is, that the wording of section 201.4 is too broad, because, among other things, it would seem to make it impossible for dealers and packers to participate even in market rules which do not affect the relationships between consignors and their selling agents. We are informed that Mr. Cook (M. J. Cook, chief of the Packers and Stockyards division, livestock branch, USDA) is now willing to modify the language of section 201.4 so as to make it perfectly clear that dealers and packers may freely participate in making market rules other than those governing the relationships

between consignors and their selling agents. So far so good.

"However, we have not yet been favored with a statement of the new language of section 201.4, and we are therefore not in a position to say that our fears with respect to this section will be taken care of. It has seemed to us and it still seems to us that section 201.4 at least contains the danger of a one-sided situation due to the fact that dealers and packers would have nothing at all to say about the conditions under which consignors' livestock shall be sold. It is conceivable that conditions might be attached to the making of a contract that would be very injurious to the small packer. Without knowing the language of the revised section 201.4 we are not able to say whether the point we have in mind will be adequately taken care of. We are grateful, however, that Mr. Cook is willing to change the language as indicated.

"Section 201.10(e) requires that packer buyers, that is salaried buyers, must register as dealers. Section 201.10(c) requires that dealers must have obtained assurance from the stockyards that pens will be available for them before their application for registration can be recorded. Section 201.10(a) requires that dealers must file a bond.

"Now Mr. Cook has told us that Section 201.10 doesn't require packer buyers to be bonded, nor does it require that they have pens assigned. But that section does tell us that packer buyers are dealers, and must be registered as such. It follows, then, that, as dealers, they are subject to the same rules as other dealers.

"Here again we have been informed that the language of the section will be modified so as to provide that the buyers of packers will be registered as dealers by and for slaughter only and imposing on them only the requirements that they have not been guilty of a dishonest or fraudulent practice within three years of the filing of the application. The section as modified will also state, as we are informed, that as to such packers' buyers no bond will be required, nor any annual report or financial showing required, or proof of the existence of facilities. . . .

"Section 201.10(b) also gives to the assistant administrator the right to determine whether an applicant is capable of performing the services. Surely Mr. Cook does not claim for the assistant administrator the ability to judge the capability of a man to serve as a market agency.

"Of course we are told that this particular section does not mean what it says. Again I say that it should be changed so it will say what it means.

"What could be more unfair, or more directly play into the hands of the big packers, than a provision like this which gives special privileges on the market to a packer who has more than one plant? The small packer with only one plant and with his own buyer on the market is barred from using any



CHRISTMAS EXTRA is the jumbo reusable can opener which will be included with all gift-wrapped Armour canned hams. Counter cards such as this and full-page ads will be used to promote Armour's Christmas canned hams. Ads will run in Saturday Evening Post, Woman's Day, American Family and Better Living. The sturdy steel key, 6½ in. long, works on cans opened by unwinding a metal strip. The handle is also a bottle opener.

LEGEND STAMPS

for U. S. Inspected Establishments

Deep-cut hand-engraved faces of long-wearing brass do a neat legible job of marking; rust-proofed steel body and border protects marking face and insures longer life. We make legend stamps, State and local inspection stamps (including hammer-type stamps for rail marking), special marking stamps. Send sketch for prices!



G. L. INKS
Stretch your
stamping dollar



Above left is style of 2 1/2" molded rubber legend stamp for bags and boxes; right is style of 3/4", 1 1/4" and 1 3/4" metal stamp for meats. Specify size and estab. number when ordering.

Price only \$3.50 ea.

Conform to M.I.D. Regulations

GREAT LAKES STAMP & MFG. CO.
2500 IRVING PARK ROAD • CHICAGO 18, ILLINOIS



Our branding inks meet all U. S. standards for purity and strength, give more and better impressions. Quick-Dry Violet or NuBrown for hot branders; regular violet ink for cold brands and stamps. Get prices today!

other dealer, whereas his big competitor with more than one plant can use a dozen dealers. It illustrates what we said above, namely, that the Division is unwittingly playing into the hands of the big packers. This shows the danger of revising regulations without full knowledge of their possible dangerous effect.

"At the end of a market day there may be sort-outs left over, which, if held over until the next day, might demoralize the market. If at the end of the day a small packer wants to take sort-outs from a dealer who has them left over, why should he not be permitted to do so and thus help clean up the market? And why should the big packers have a monopoly of such sort-outs? Further, why should the P & S Division limit the buying in such a way as to hurt the market by reducing competition?

"Section 201.78(c) requires that dealers (and it should be recalled that salaried packer buyers are dealers) must operate in the pens assigned by the stockyards companies. . . . If the secretary, or the assistant administrator, or Mr. Cook, or one of his field men is capable of deciding whether the stockyards companies have enough pens to assign one to an applicant, why should the initial determination be made by the stockyards companies? . . . We ask that (the rule) be eliminated.

"Section 201.95 as proposed would authorize 'fishing expeditions' into packers' books and records which have been determined to be unlawful and unconstitutional. (Cudahy Packing Co. v. U. S. 15 F 2d 133) The provision as drawn is, therefore, unlawful and invalid.

"Mr. Cook in explaining this proposal stated that it was not the intention to engage in fishing expeditions and if this is the case the wording of the section should be modified to foreclose such unlawful searches. There is of course no objection whatsoever to the Secretary or any other authorized representative of the government to examine the books of our members if reasonable ground for such search is shown in advance. The danger in the proposed regulation is that it requires absolutely no showing of any kind of improper

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED
LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

There is no substitute for pure natural spices

Natural spices retain their flavor better because they have least loss or change by volatilization, oxidation or chemical change. The flavor in ground natural spices is protected and held within cell walls of fibrous materials which contain natural preservatives. Natural spices contribute to the fine flavor of finished food products with relatively little change over normal holding periods.



MACTEX
No. 66 Emulsifier

MACCO
Pork Natural Spice Seasoning
A Flavor of the Old South

THE McCLANCY COMPANY
Builders of Fine Seasoning

1038 COLLEGE STREET

BEAUMONT, TEXAS

practices before the Secretary or other representative of the government demands access to a packer's books. This flies right into the face of the Cudahy case and clearly violates the Constitution.

"As we understand it, Mr. Cook is unwilling to modify this proposal. This places us necessarily in the position where we must strongly resist section 201.95 on constitutional grounds, a position which it will be our purpose to support to the limit."

OPS Amends Wholesale And Retail Pork, Lamb And Veal Regulations

OPS has made several changes in its meat regulations. One provides a new method for meat retailers to use in recalculating their ceiling prices of pork products when there are changes in the cost of the wholesale cuts from which the retail cuts are derived. Instead of increasing or decreasing the retail ceilings by the dollars and cents amount of the change in their wholesale costs, as in the past, retailers will adjust their ceilings on the basis of the percentage change in the wholesale costs. Retailers are also given the option of recalculating ceiling prices on pork monthly instead of weekly. The changes were made in Amendment 3 to SR 65 of the GPCR.

The lamb and veal regulations are also being changed. By Amendment 2 to Supplemental Regulation 79 of the GPCR, veal and lamb sellers are given the option of recalculating ceilings on a monthly basis rather than weekly.

At the same time OPS revised the wholesale pork regulation by Amendment 16 to CPR 74, which exempts from coverage of the regulation semi-sterile canned pork sold by wholesalers who sell no other meat products under any of the wholesale meat ceiling price regulations. These wholesalers will determine their ceilings for canned pork under CPR 14.

These changes became effective October 28.

OPS May Set Up Division For Local Price Boards

Price Director Tighe E. Woods was reported recently about ready to issue an order creating an entirely new division within OPS to set up some 85 local price boards. He believes the boards should take over an increasing part of the duties of administering price controls. He also told reporters they may be useful after the scheduled April 30 expiration of price controls. He explained that he did not concede that there will be no extension of the Defense Production Act.

Woods was not specific in how the local boards would function to improve present price controls, and how the legal rights of sellers would be protected against what appears to be an arbitrary grant of authority to the local boards.

MISSISSIPPI... First Again!



... with a New Poultry and Livestock Production Plan

Mississippi, today a leading poultry and livestock producing state, has come up with another first which promises even greater dividends for both the producer and the processor. To encourage the state's rapidly growing poultry and livestock industry, the Mississippi legislature recently adopted an act and set up a guaranty fund to encourage banks and other lending agencies to make long-term livestock and poultry production loans to qualified farmers of Mississippi.

The production of poultry has increased six times in the past five years, putting Mississippi second among all the Southeastern states. The state leads all these states in cattle production, with 1,791,000 head on farms.

This thriving new industry offers unlimited opportunity to processors of poultry, livestock and dairy products. In addition, Mississippi's BAWI law — another first among states — permits communities to vote bonds to provide a site and construct a building to house processing industries.

With raw materials and a plant within your reach, you can't afford to overlook the opportunities offered under these two programs. Get the details today. Write:

MISSISSIPPI

MISSISSIPPI AGRICULTURAL

The
BAWI
State

AND INDUSTRIAL BOARD

State Office Building
Jackson, Mississippi

UP & DOWN THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

►WSMPA has announced a regional dinner meeting of the members of the association residing in Arizona and New Mexico. It will be held at the Westward Ho hotel, Phoenix, at 7 o'clock p.m., Thursday, November 5, E. F. Forbes, president of the association, will report on the activities of the association as well as bring members up to date on various problems confronting the industry and measures taken by the association to solve these issues.

►Oppenheimer Casing Co. is cooperating with Chicago civil defense by participating in a program of distributing defense manuals. Local television and radio are being used to help obtain maximum distribution of the books. While the manual primarily deals in the defense of Chicago, many of the fundamental points could be applied to other communities. A copy may be obtained by writing the Oppenheimer Casing Co., 1020 W. 36th st., Chicago.

►Edward Foss Wilson, president, Wilson & Co., Chicago, has been elected president of the American



NEWSPAPER FOOD EDITORS who won awards at the annual competition sponsored by the American Meat Institute for "outstanding excellence in the presentation of news about food" are, left to right: Esther Hall, San Francisco Chronicle; Joan Shoemaker, Indianapolis Times; Monica Clark, director of home economics for the Institute who made the presentation; Grace Hartley, Atlanta Journal, and Mary Crum, new food editor of the Miami Daily News who accepted for Sarah Ellen Meritt, retiring food editor of the newspaper. The awards, bronze statuettes of the mythical goddess, Vesta, were presented at the annual Newspaper Food Editors' Conference, which was held this year in New York City.

Cancer Society's Illinois division for the fourth consecutive year.

►The grand champion steer of the Inter State Beef Show at St. Joseph,

Mo., was bought by Dugdale Packing Co. there for \$1.50 per lb.

►Rowland W. Hill, who is in Chicago in connection with his work for the United Nations' Food and Agricultural Organization, Rome, Italy, visited the office of THE NATIONAL PROVISIONER this week. Hill is on leave from the Ministry of Food of the United Kingdom, London, where he is deputy chief, abattoir supervisor.

►The Union Stock Yard and Transit Co., Chicago, will place increased emphasis on agricultural field activities and public relations. Arthur R. Stewart, editor of the Central Manufacturing District magazine, will devote a part of his time working on the program. The company's public relations firm, J. Walter Thompson Co., has added to its staff W. Lyle Fitzgerald, agricultural economist who was formerly with the University of Illinois. Fitzgerald gave full time to the program.

►Henry T. Quinn, vice president and general manager of John Morrell & Co.'s Sioux Falls, S. D., plant, has been appointed to the University of South Dakota Development Corporation.

►The main plant of the Eldridge Packing Co., La Grande, Ore., was destroyed by fire recently. Loss was es-



THIS PHOTOGRAPH OF THE BOARD OF DIRECTORS of the Meat Industry Supply and Equipment Association was taken at the group's annual meeting held during the American Meat Institute convention in Chicago. Left to right: Charles F. Mayer, H. J. Mayer & Sons Co.; William R. Hemrich, Visking Corporation; C. Oscar Schmidt, jr., Cincinnati Butchers' Supply Co.; Retiring Chairman Harold A. Scherer, Allbright-Nell Co.; Managing Director Minita Westcott; E. P. Schoenthaler, Central Waxed Paper Co.; Executive Assistant Muriel F. Collie; Chairman R. R. Dwyer, Griffith Laboratories, and Vice Chairman Charles W. Hess, Speco, Inc. Edward J. Keuer of Visking, chairman of the Credit Group, reported on progress and plans of this section of MISEA. Just previous to the annual meeting, the following officers of the Credit Group were elected to serve for one-year terms: Charles B. Walsh, H. P. Smith Paper Co., chairman; Earl M. Johnson, Wm. J. Stange Co., vice chairman, and Irwin F. Novak of Allbright-Nell Co., secretary.

timated at \$100,000. The fire followed an explosion in the smokehouse. E. W. Eldridge, owner, said he would rebuild.

►The Florida State Livestock Sanitary Board has recommended that the state take over the financing of the meat inspection program, now supported by slaughterers. The board also approved the addition of ten lay meat inspectors. R. V. Rafnel, director of meat inspection, said he was confident that everyone would be pleased with the new setup. About 200 plants are now paying the inspection fee which amounts to a minimum of \$5 weekly.

►Oscar Mayer & Co., Madison, Wis., paid \$2.50 per lb. for the grand champion Hampshire barrow at the Wisconsin Junior Livestock exposition auction at Madison. It weighed 257 lbs. The packer also bought the reserve champion hog, paying 55c a lb. for the 276-lb. Poland China.

►James Cridland, head of James Cridland and Sons Co., Toronto, Canada, died recently after a brief illness. He started his career with the Davis Meat Co. and established his own firm in 1915. Surviving are his wife and three sons, all partners in the company, and three daughters.

►H. Russell Stadheim, formerly head of the provision department of the Albert Lea plant of Wilson & Co., has been named general manager of the Albert Lea plant. He started in that plant in 1929.

►Isadore Lundy, one of the owners of the wholesale meat firm of I. Lundy and Son, Philadelphia, died recently after a brief illness.

►Thomas Langdon, 67, a salesman for Cudahy Packing Co. for more than 20 years, died recently. After leaving Cudahy he operated his own food brokerage firm in Buffalo, N. Y. a number of years.

►Walter C. Billik, 48, a salesman for five years for Home Packing Co., Toledo, was killed recently in an automobile accident.

►Bergoust-Wilson Co., Seattle, has changed its name to Food Packers, Inc., Earl T. McCaughan, president, said. The company manufactures canned meat balls and gravy and similar products.

►George Moore, head of the pork department of Armour and Company, Milwaukee, for 30 years, and a veteran of 39 years with the company, retired recently.

►Black's Meat & Poultry, Inc., has been organized in Philadelphia to sell meats at wholesale and retail.

►Robert Clauss, has been appointed superintendent of the Omaha plant of Wilson & Co. A Wilson employe since 1934, he was named beef and casing division superintendent at Cedar Rapids in 1943.

►Baken-ets, Inc., originally formed in Wilmington, Del., will expand into Pennsylvania territory. The company will process fried bacon rind products.

Nebraska Honors H. R. Smith For His Work in Agriculture

Howard R. Smith, who has retired as manager of the National Live Stock Loss Prevention Board, was honored recently for his contributions to the state's agriculture by the Nebraska Hall of Agriculture Achievement. Dr. Smith, who is 80 years old, is credited with revolutionizing feeding practices on Nebraska livestock farms. He is better known to packers for his work in eradication of tuberculosis and other livestock diseases.

Dr. Smith moved two years ago from Chicago to Somerset, Mich., his boyhood home before graduation from Michigan State college in 1895. He became chairman of the University of Nebraska's department of animal husbandry in 1901. During the next 11 years he promoted experiments which showed that feeding a protein supplement along with basic feeds resulted in greater gains at lower cost. In 1912 he accepted a similar position at the University of Minnesota, resigning three years later to work with bankers in promoting the livestock industry in the Northwest.

In 1917 he was invited by a committee of Chicago packers to initiate a national campaign to eradicate tuberculosis in livestock which threatened the cattle industry from 1908 to 1917. The former professor began an educational and publicity campaign designed to promote federal and state legislation. He was instrumental in bringing about passage of the first federal appropriation bill which provided reimbursement of farmers for part of their losses.

Neuhoff Packers Featured in Ad Series of Business Firms

Business firms in the Southwest are being featured in a series of articles in the *Dallas Morning News* "promoting the continuance of free enterprise in Dallas and the Southwest." Neuhoff Brothers Packers, Dallas, was the subject of a full-page, illustrated story in the October 23 issue. Neuhoff Packers, the copy states, typifies the role meat packing plays in a community and state economy. It continues:

"Henry, jr., Joe and John Neuhoff began in Dallas during the depression. Their father, Henry Neuhoff, sr., had been in the packing business in Tennessee 42 years. Like so many Tennesseans before him, the sons picked Texas for their future. . . . When they took over (the old Max Hahn plant) on March 1, 1932, there were only 15 employes. Today Neuhoff Packers, with one of the most modern and functional plants in America, has an annual payroll of more than \$1,600,000. Through the years the firm has followed the path of most successful ventures—hard work, prudent management, good service and gradual expansion."

Swift Will Stop Killing Hogs at Chicago; Will Process Pork

Swift & Company this week announced a change in hog dressing operations in its Chicago plant, effective in the near future. The processing of pork products in this plant will be continued, but the first step—dressing of hogs—will be done at other Swift plants.

L. W. Bermond, manager, said there will be no reduction in Swift's pork production in Chicago. The change involves approximately 100 employes. With some exceptions they can be absorbed in other departments.

Swift & Company will continue to buy hogs on the Chicago livestock market, Bermond explained. Those purchased will be shipped to other Swift plants. "Our decision to make this change is a result of careful consideration of the increasing cost of dressing hogs in our Chicago plant. These facilities were constructed many years ago when the volume of hog receipts in the Chicago area was much greater than it is today. When volume declines, the cost of dressing each animal in a plant of this size rises. This unit cost is now too great a penalty to permit us to operate economically and efficiently."

Bermond said another factor which influenced the company's decision to discontinue hog dressing is the high cost of plant rehabilitation which would be necessary.

"Our plant would be faced with costly rehabilitation work in the near future in order to keep our hog dressing facilities in good condition. Because of the smaller volume, it is impractical to make the substantial investments that would be necessary to maintain this phase of our pork operations."

Anco Employes Entertained With 50th Anniversary Party

The Allbright-Nell Co., Chicago, held a successful open house last Saturday afternoon for employes and their families, in celebration of the company's fiftieth anniversary.

The firm's 270 employes, with their families, totaled nearly 750 persons, of which over 100 were children. They were greeted by company officials and given a chance to tour the plant, and an abundance of good food was served. The building interior had recently been completely repainted in a soft, light green, with white ceilings. The affair was in charge of Harold A. Scherer, advertising manager.

In a ceremony held at the plant last Thursday, the company's executives Norman and John Allbright presented service award pins to 127 employes who had been with the company for ten years or more. Fifty of this number have been Anco employes for 20 years or more. The service pin is unique in that the design contains the year in which the employe started, and therefore is a permanent pin.

**Now
DIAMOND
TESTED..**



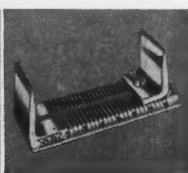
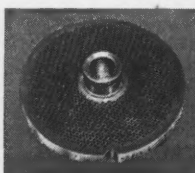
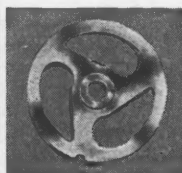
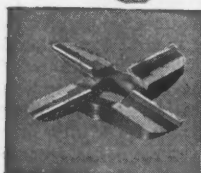
No longer is it "conversation" that SPECO plates are the 'world's finest, cuttingest and wearingest', to paraphrase "The Old Timer." Now, every SPECO plate is individually DIAMOND-TESTED for your protection—before it is shipped—to assure you long, trouble-free performance—today's best plate buy!

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts costs, improves product appearance.



FREE: Handy SPECO PLATE ORDERING GUIDE, plus convenient product price folder, with separate "GRINDER POINTERS." Write today.

THE SPECIALTY MANUFACTURERS
3946 Willow Street, Schiller Park, Illinois.

SPECO inc.

DEPENDABLE

For over 50 years ASMUS BROS., INC., has sold only the highest quality spices and seasonings. During this half-century, ASMUS BROS., INC., has established an enviable reputation for dependable products and reliable service. You can be sure that dependability has always been and will continue to be our watchword in the years to come.

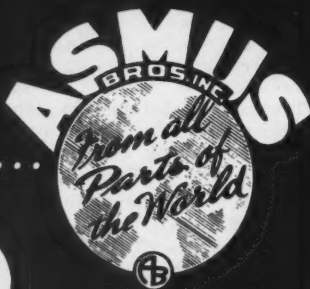
WHITE PEPPER
BLACK PEPPER
RED PEPPER
CHILI SEASONING
PAPRIKA
NUTMEG
MACE
GINGER
MUSTARD
CORIANDER
CARDAMOM
MARJORAM
SAGE, ETC.

Ground and packed fresh daily in all size bags and drums.

Importers of Spices...

ASMUS BROS., INC.

523 E. Congress • Detroit 26, Michigan
SPICE IMPORTERS AND GRINDERS



Build Shoe Factories in West, WSMFA Head Advises

Shoe manufacturers of the nation are overlooking a "singular opportunity" in failing to establish large shoe factories on the Pacific Coast, E. Floyd Forbes of San Francisco, president and general manager of the Western States Meat Packers Association, declared. Addressing the annual convention of the National Hide Association, Forbes said the Pacific Coast states already offer a potential market of 50,000,000 pairs of shoes a year and a steady increase in this market may be expected.

At the present time, Forbes said, the West provides 15 per cent of the nation's hides, of which about 80 per cent are shipped east where they are tanned and processed and shipped back West as finished leather products.

"The great saving on freight on the green hides going East and leather products returning West would more than offset any of the factors which may appear to discourage the establishment of shoe factories in the West."

Western hides are steadily improving in quality and an abundant source of tanning material is or can be made available as the basis of a processed leather industry, Forbes declared.

To offset inroads of leather substitutes into the hide market, Forbes proposed that shoe manufacturers be offered an annual price for hides—that is, a price good for one year—to assure the manufacturer a stable price for raw material throughout the year. Forbes said such an annual price, offered by makers of substitutes, has been a factor in displacing hides whose prices fluctuate with the cattle market.

"This step would not only remove the aspect of speculation and precariousness from the shoe manufacturing industry but would also help stabilize our beef market," Forbes said. "In this way, we would know each month throughout the year just what our hide credits would be and consequently this would be reflected in the price we could pay for cattle."

Forbes suggested the annual price plan might be given a trial in the nine western states comprised by his association. He asked the national association to consider the proposal and confer with his group at its convention in San Francisco next February.

Kroger Pays Penalties

The Kroger Co., Cincinnati, has paid to the United States Treasury \$5,167.01 in settlement of OPS claims for overcharges on sales of beef. The company owns and operates approximately 2,000 retail meat and grocery stores.

The overcharges, according to OPS, resulted from incorrect weights on packaged beef, incorrect prices on special cuts and improper grading and illegal cutting of beef for periods up to a month during the summer and fall of 1951. Remedial action was taken by the stores involved when the violations were called to their attention.

Sue Seven Philadelphia Rendering Companies

Seven rendering firms and eight individuals in the Philadelphia area were sued for \$450,000 and charged with violation of the Sherman Anti-trust Law in a civil suit filed in U. S. district court there by Paul Harrigan and Sons, Inc., Bristol renderer. The complaint charges that as far back 1946 and continuing to the present time, the defendants have, by conspiracy, attempted to drive the Harrigan firm out of business and attempted to fix prices for the purchase of rendering materials in the Philadelphia area.

The defendants named include the Enterprise Animal Oil Co. and its subsidiary, the Enterprise Tallow and Grease Co., Mutual Rendering Co., Baugh and Sons, Keystone Rendering Co., M. L. Shoemaker Division of Wilson & Co., General Rendering Co., and Charles R. Shoemaker Co., subsidiary of the Van Iderstine Co.

Urges Removal of U.S. Embargo on Canadian Meat

Removal as soon as possible of the United States embargo on Canadian livestock was recommended during the weekend by a committee of American and Canadian businessmen, made up of members of the Canadian and United States Chambers of Commerce.

In a recent speech at a stockmen's banquet, the Rt. Hon. J. G. Gardiner, Canadian agriculture minister, said he has "every confidence" the United States embargo will be lifted when it will suit the best interest of all concerned. Stating that the embargo, placed following the outbreak of foot-and-mouth disease early this year, has created a livestock surplus in Canada, he advised farmers to keep livestock on their farms and feed some of the surplus grain Canada will have at the end of the current harvest season.

Prepackaged Meats To Be Sold in Chicago Proper

Prepackaged fresh meats can now be sold in stores of the Jewel Tea Co. within the Chicago metropolitan area, following the agreement late last week between Local 546 and other locals of the Amalgamated Meat Cutters and Butcher Workmen and the Jewel Tea Co. Many of the Chicago suburbs have been selling prepackaged meats for some time.

Air Pollution Progress

Significant progress toward air pollution abatement has been made in Philadelphia since the Air Pollution Control Division was created in the city department of health four years ago, the head of the division declared. The city will spend \$3,900,000 to expand and accelerate its long-range smoke abatement program in the next five years.

PACKERS MANAGEMENT ASSISTANCE now available to OPERATORS of SMALL and MEDIUM SIZE PLANTS

UNPROFITABLE METHODS AND OPERATIONS CORRECTED

Specialists in

SALES

PLANNING & SCHEDULING

PLANT METHODS

OFFICE PROCEDURES

INCENTIVES

COSTS

Write us today!

PACKERS MANAGEMENT ENGINEERING COMPANY

1 SUNSET LANE

LEVITTOWN, PA.

WEAR-EVER *Aluminum*

SMOKE STICKS

No. 5407—For lightweight products.
Distance between outside edges
15/16", height 27/32".



No. 5408—For heavy-weight products. Distance between outside edges 1 1/4", height 1 3/32".

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

MAIL COUPON TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 411 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Have representative see me about your smoke sticks

☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA





REFRIGERATOR FANS
Keep boxes dry and sanitary.

WITHOUT WITH

CIRCULATE ALL THE AIR
Save on shrinkage

REYNOLDS
ELECTRIC COMPANY

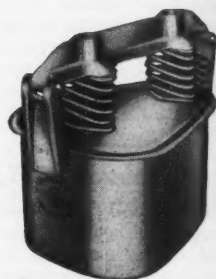
Established 1900

3089 River Road River Grove, Ill.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

INDIVIDUALIZE APPROACH WITH ...

"OLD-TYME" FRANKS

Surveys have proven again and again that housewives will pay more for sausage products of distinctive flavor.

Why not then follow the trend of "spot lighting" your Sheep Casing Franks under the "OLD-TYME" Trademark, together with your brand name. For further information write. . .

OPPENHEIMER CASING CO.
CHICAGO • NEW YORK • SAN FRANCISCO

Hydrogenated

LARD FLAKES

Improve Your Lard

Samples on request.
Carload and L.C.L. Shipments.

FREE Our Laboratory facilities are available free to help you determine quantities to be used and methods of operation.

THE E. KAHN'S SONS CO.

Cincinnati 25, Ohio

Phone: Kirby 4000

SHIPPERS OF MIXED CARS OF PORK, BEEF, SAUSAGE, LARD, CANNED MEATS AND PROVISIONS

KREY Tenderated Hams



THE HAM WITH A REPUTATION FOR SATISFACTION AND PROFIT

KREY PACKING COMPANY
ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Eastern Representatives
ROY WALDECK
449 Broad St.
Newark, N. J.

A. I. HOLBROOK
74 Warren
Buffalo, New York

M. WEINSTEIN & CO.
122 N. Delaware
Philadelphia, Pa.

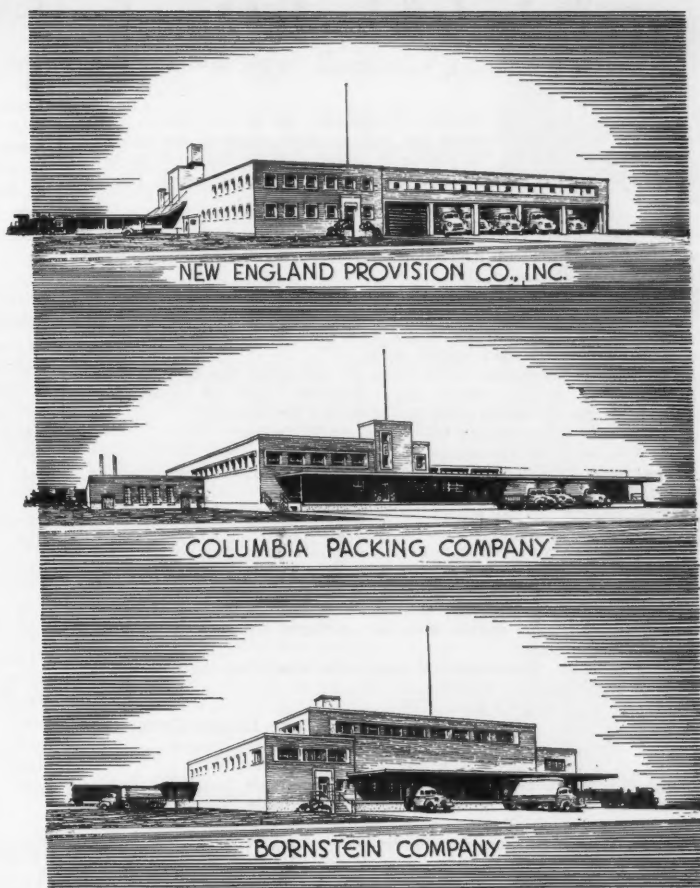
STANDARD BEEF COMPANY
167 State St.
New Haven, Conn.

WESTERN BEEF COMPANY
486 Water St.
Bridgeport, Conn.

Western Operations
KREY PKG. CO.
360 Langton St.
San Francisco 3, Calif.
W. J. Bagley, Mgr.

KREY PKG. CO.
3016 Highridge Rd.
La Crosse, Calif.
W. J. Bagley, Jr., Mgr.

Build Three New Meat Plants In New Boston Market Area



IN RECENT years there has been a great deal of publicity about comprehensive plans for a new central wholesale market in Boston. The city had long since outgrown its ancient Faneuil Hall market district and plans were underway to construct a major highway through the area.

In 1950 the U. S. Department of Agriculture was asked to investigate the situation. Using its recommendations a Massachusetts market authority was formed which worked with local engineers on details of a plan to be carried out by the city. A number of large buildings were to be constructed for use of wholesalers and processors doing business in the area — one for meats, one for fruits and vegetables, etc.

However, there proved to be considerable opposition to spending the \$25,000,000 which it was estimated the new market district would cost. It was then decided to invite private capital to finance the venture, but this did not prove feasible and the plans were abandoned. Wholesalers, many of whose businesses were disrupted, had to shift for themselves.

A new market and meat processing district is now developing in the vicinity of Massachusetts ave. and South-ampton st. in Boston. The district is

served by the New York, New Haven and Hartford Railroad. The railroad, which owns about 700 acres of vacant land in the area, has taken an interest in inviting provision houses to locate there. Its land is available for sale to them and the railroad will also help in financing if it is needed. It is expected that terminal market buildings, with space for wholesalers, will be erected and that within a few years the area will become an important wholesale district.

Among the first business firms to take advantage of this opportunity are three meat processing companies, the New England Provision Co., Columbia Packing Co. and Bornstein Co., all of which are building new plants. The plants, designed by Henschien, Everds & Crombie, Chicago packinghouse architects, are completely modern in construction. They all have reinforced concrete floors and roofs, brick and tile walls, cork insulation, waterproof floors, modern cabinet-type smoke-houses, and complete air conditioning. They are all government inspected plants. Cost of each plant, including land, will be about \$1,000,000.

One advantage the firms will have in the new location is that they can unload western meats directly into the rear of their plants. In addition,

they avoid the congestion typical of their old location.

The New England Provision Co. expects to open its new establishment about December 1. Officers are Max Berger, president; B. C. Tackeff, vice president; Milton Berger, secretary, and Michael Tackeff, treasurer.

Sidney Lang, president of the Columbia Packing Co., plans to be operating in the new plant about January 1, 1953.

The Bornstein Co., of which Sam Bornstein is president and Elliot Friedman, treasurer, will be completed early next spring.

Chicago Freight Hearing

A freight hearing on Docket ICC, No. 31059, Darling & Co. vs. Atcheson, Topeka & Santa Fe Railroad Co. will be held Wednesday, November 5, in Room 852, U. S. Customs House, 610 Canal st., Chicago.

In the case Darling seeks to receive lower westbound rates on tallow from Chicago to Los Angeles and also to raise the rates on shipments of tallow from Pacific Coast points to Chicago. The application is being opposed by Western States Meat Packers Association and Pacific Coast Renderers Association.

First Sausage Maker's School of America

Registered: BX 474932

(A Practical Private Trade School)

Pa. State License
No. 202

Dear Sir:

In response to your letter, regarding detailed information as to our school, be advised, that we now accept applications for full or split courses, the initial course to start on November 10th. The full course in accord with Pennsylvania State Laws consists of 22 weeks of instruction and teaching, 25 hours per week, from Monday through Friday.

Shorter Course by special arrangement. . . . Our instructors are highly experienced men, High School Graduates, and registered with the Pennsylvania State.

Our students will learn by practical instruction and the meat products will be issued to them in 100 pound batches each.

The School authorities will also furnish free, all meat materials and tools and will carry all other expenditures.

Three different types of sausage will be made daily, which includes also the canning process of meat products and Kosher style.

Please bear in mind, that Pennsylvania State Laws do not allow the commercial use of any products made in this school, they therefore, must be given to charitable institutions, the cost of which must be borne by the school.

The agreement between school and student stipulates the following:

A minimum fee of \$500.00 equal to five weeks of instruction is required.

Applicant will deposit said \$500.00 with any Pennsylvania bank, with the privilege for school authorities to draw \$100.00 per week in advance.

Should the student be drafted during school term, this agreement shall then be considered cancelled, starting from day of leaving the school.

Student will inform school faculty in which part of curriculum he is most interested and also state which period of registration is most favorable to him.

All parts of curriculum School-plan will be repeated 3-4 different times.

Students, who have absolved the courses are entitled to an Examination by experts to a school-diploma. This diploma should give our students the opportunity to be considered in position as foreman.

It is our aim that our students, irrespective of age, after absolving courses, will take home a wealth of knowledge for the future.

OSCAR KAUTSCH,

Founder and Pa. State License Owner
R.S. 444 W. Susquehanna Avenue
P.O. Box 395, Philadelphia, Pa.

P.S. My own experience covers over 40 years of practical experience and in leading positions in medium and large Meat Packing and Sausage Manufacturing Houses in U.S.A. as in Europe. You can only gain by such experience.

Safety Congress Review

(Continued from page 13)

vice-chairman, Alex Spink, Kingan & Co., Indianapolis; secretary, E. D. Peeler, jr., General Shoe Co., Nashville; News Letter editor, Howard Rebholz, The Rath Packing Co., Waterloo, Ia.; membership committee, John E. Thurman, Oscar Mayer & Co., Madison, Wis.; engineering committee, Mike Chomicki, Hunter Packing Co., East St. Louis, and A. M. Pearson, Swift & Company, Chicago; visual aids committee, H. L. Christiansen, Cudahy Brothers Co., Cudahy, Wis.; M. E. Larson, Wilson & Co., Inc., Chicago, and R. R. Rock, Maurer-Neuer Corp., Arkansas City, Ark.; health committee, Dr. K. F. Kapov, medical director, Armour and Company, Chicago; program and advisory committee, R. A. Harschnek, Swift & Company, Chicago; Martin Cernetisch, John Morrell & Co., Ottumwa, and Henry Tefft, American Meat Institute; publicity chairman, Gregory Pietraszek, The National Provisioner, Chicago.

Wednesday morning at the small business section, the meat industry was significantly honored in receiving the National Safety Council award for outstanding safety work performed by a trade or industry association. The award was presented to the American Meat Institute by Ned Dearborn, president, NSC.

Salary Board Explains Authorized Adjustments

The Office of Salary Stabilization has released Interpretation 5, Revised, dealing with authorized adjustments in salaries and other compensation under Section 41 of GSS Regulation 1.

Originally issued as an interpretation to GSO 6, it was reissued to substitute appropriate reference to GSSR 1, amended, which now includes GSO 6. In addition, it provides an explanation of the application of the retroactivity provisions of Section 41 of GSSR 1, amended.

Interpretation No. 5, revised, permits inclusion of interplant inequity increases which are either plant-wide or granted to specified categories of employees. It deals with authorized percentage increases and includes an appendix providing a detailed method of computing a net allowable increase.

In-Plant Health Bulletin

The Small Defense Plant Administration has available copies of its Bulletin 13, Management Aids for Small Business on the subject of small defense plants handling in-plant health service. Copies may be secured without charge from field offices of the U. S. Department of Commerce or by writing the Small Defense Plants Administration, Washington, D. C.

See Want Ad page for good men.

**CONTROLLED
MANUFACTURE
EVERY STEP
OF THE WAY . . .**

THAT'S JULIAN!

JULIAN Smokehouses are built by Julian experts in our own shop and foundry . . . your assurance of really dependable smokehouse performance. The day-to-day and the year-to-year trouble-free performance is the result of Julian's long experience and expert engineering "know how". Remember: JULIAN is the symbol of the BEST in Smokehouse Equipment. Contact Julian today!



Julian ENGINEERING COMPANY

Manufacturers and Contractors: Smokehouses, Process Piping and Refrigeration

5445 NORTH CLARK STREET • CHICAGO 40, ILLINOIS

Authorized Distributor for Worthington Corporation

WORTHINGTON

Mfg. Licensee—Canada: McLean Machinery Co., Ltd., Winnipeg

Armour, CIO Agree on 4c Wage Raise

A 4c an hour pay raise, a company-financed pension plan and other benefits were granted some 30,000 employees in 28 plants of Armour and Company. The two-year master contract, signed by Armour and the CIO United Packinghouse Workers union early this week, is the first agreement with a major packer. It replaces the contract which expired August 11.

CIO spokesmen said the 4c boost raises the minimum rate to \$1.45 an hour and the average rate to \$1.72. It was estimated the total wage and benefit "package" would be worth about 14½c an hour to each worker.

The agreement was reached after ten days and nights of almost continuous negotiations, under supervision of a federal conciliator. The UPWA's committee was headed by Ralph Helstein, international president.

Meanwhile the Amalgamated Meat Cutters & Butcher Workmen, AFL, called its 100-man policy committee to Chicago. They were meeting late this week to decide what course to take in negotiations.

An AFL spokesman said his union is "tremendously disappointed" in the settlement between the UPWA and Armour.

Benefits, in addition to the 4c raise, as published in the CIO *Packinghouse Worker*, are as follows:

1. Time and a half for Saturday work, effective January 1.
2. A pension plan of \$105 a month or more retiring all workers at the age of 65 with 25 years of service. The company cannot use any future social security credits against this pension plan. Retirement under this plan is voluntary and a worker does not have to retire at 65.
3. An additional 4c increase for women, narrowing their differential down to 5c.
4. Two cents more for night work, bringing the total premium to 9c.
5. The company will pay entire cost for the life insurance and sick leave policy. This plan pays \$12 a week sick

leave for men and \$9 a week sick leave for women. It also calls for a \$1,200 life insurance policy for men and a \$900 policy for women.

In addition to taking over the cost of these policies, the company will add a \$1,000 life insurance policy, making the plan now pay \$2,200 life insurance for men and \$1,900 for women.

6. The company agreed to set up a joint committee to study the possibilities of the annual wage.

7. Increases ranging from 1½ to 3½c for southern plants in Atlanta and Tifton, Ga., Oklahoma City, Okla.; Fort Worth, Tex., and Birmingham.

8. Forty-hour guarantee during holiday week.

9. 1,200 bracket adjustments.

10. An additional 300 bracket progressions for mechanics plus 100 more brackets for mechanical jobs out of line.

11. A strengthened contract clause prohibiting discrimination because of race, creed or color in hiring new employees, promoting old employees or in use of facilities.

12. Company to submit monthly seniority lists.

13. Job loads and job standards to be made available to union.

14. Improvements in vacation clause to cover problems arising out of holidays, veterans and discharged employees.

15. Seniority in two departments. Laid off workers can work in other departments and will be given seniority over probationary workers.

16. A safety clause setting up a special committee.

17. A revised "95-E" requiring that all strike notices or strikes on job loads must be authorized by the international office.

18. A new and improved checkoff system.

19. Company to pay guarantee to stewards on union business with company.

All wage items are subject to approval of the Wage Stabilization Board.

NOTHING ELSE CUTS
CLEANING COSTS
LIKE THE ORIGINAL...

Kurly Kate.



Try the original Kurly Kate metal sponge. See how it quickly and thoroughly wipes away the most stubborn dirt. Remember it will not splinter or rust—never cuts hands—never injures metal or plated surfaces, thus adding life to equipment. Then you'll know why the original Kurly Kate tops all metal sponges for safety—efficiency, economy and speed.

Available in Stainless Steel
Special Bronze
Stainless Nickel Silver



Order From Your Jobber
or Write Direct to:

KURLY KATE CORP.
2215 S. Michigan Ave.
Chicago 16, Ill.

AROMIX

THE MARK OF QUALITY

The finest seasonings
and specialties
for discriminating
packers.

AROMIX CORPORATION

612-614 West Lake St. • Chicago 6, Ill. • DEarborn 2-0990

Meat Production Declines Slightly From Big Output Of Previous Week

MEAT production for the week ended October 25 was down, but only slightly from the large volume of the week before, according to the U. S. Department of Agriculture. Total output was estimated at 359,000,000 lbs., or about 1 per cent less than the 364,000,000 lbs. of the previous week, but 10

row spread in slaughter of hogs compared with last year, indicates earlier marketings of the smaller spring pig crop, the USDA intimated. An easy demand for feeder lambs has diverted much of the supply to slaughter channels.

Cattle slaughter of 312,000 animals

production amounted to 16,700,000 lbs. against 17,900,000 lbs. the preceding week and 15,300,000 lbs. last year.

Hog slaughter of 1,240,000 animals indicated about a 5,000 decrease from the week before and was compared with 1,326,000 for the same period last year. Pork production, consequently, dropped to 160,800,000 lbs. from 162,300,000 lbs. the previous week and 168,400,000 lbs. a year ago. Output of lamb amounted to 39,700,000 lbs., or about 900,000 lbs. less than the week before and was compared with 43,100,000 lbs. a year ago.

Slaughter of sheep and lambs totaled 321,000 against 326,000 the week before, but stood 89,000 head more than for the same week of 1951. Production of lamb and mutton dropped to 13,800,000 lbs. from 14,000,000 lbs. the previous week, but was 3,600,000 lbs. more than the 10,200,000 lbs. turned out during the same week last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 25, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Oct. 25, 1952	312	167.5	123	16.7	1,240	160.8	321	13.8	359
Oct. 18, 1952	315	169.5	130	17.9	1,245	162.3	326	14.0	364
Oct. 27, 1951	260	133.6	113	15.3	1,326	168.4	232	10.2	328

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
									Per 100 lbs.
Oct. 25, 1952	985	537	247	136	230	130	92	43	13.9
Oct. 18, 1952	985	538	250	138	232	130	92	43	14.1
Oct. 27, 1951	976	514	243	135	231	127	96	44	14.1

per cent more than the 328,000,000 lbs. turned out during the corresponding period of last year. However, the week's output ranged among the highest for corresponding October periods on record.

Slaughter of all species was off slightly from the week before, but higher than a year ago, except in the case of hogs. The comparatively nar-

row spread in slaughter of hogs represented a 3,000-head decrease from the previous week, but stood far above the 260,000 head killed for commercial use a year ago. Output of beef fell to 167,500,000 lbs. from 169,500,000 lbs. the week before, but ranged far more than the 133,600,000 lbs. of a year ago.

Slaughter of calves totaled about 123,000 compared with 130,000 the previous week and 113,000 last year. Veal

Study Hits Spoilage Axiom On Thaw Vs. Frozen Meat

A study on meat spoilage conducted by an Agriculture Department specialist debunks the household belief that frozen meat tends to spoil more quickly after it has been thawed. Many housewives believe that frozen meat, once thawed, will spoil faster in an ordinary refrigerator than unfrozen meat.

The specialist found that spoilage actually may be slower in meat that has been solidly frozen. Working with samples of ground pork and beef loin, he placed bacteria which causes spoilage in half of the meat. The meat was then frozen for several weeks, thawed and placed in a refrigerator for five days.

The balance of the meat went directly into a refrigerator after the bacteria was added. Each day during the test samples were inspected to measure the rate of spoilage. In the samples which had not been frozen, spoilage bacteria began to multiply as soon as the meat went into the refrigerator. In the frozen samples, bacterial growth did not begin until 48 hours after the meat was thawed.

VALUE OF HEAVY HOGS RISE, WHILE OTHERS SHOW LOSS

(Chicago costs and credits, first three days of week)

Higher prices on pork from the heaviest class of hogs resulted in a gain in cutting margins for the class, while the other two classes declined in cutting value. The 220-240's were a minus 27 to 35, and the 180-220's fell to a plus 08 to 12 from plus 25 to 36 last week.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive
Skinned hams	12.5	44.8	\$ 5.60	\$ 8.12	12.5	43.0	\$ 5.38	\$ 7.61	12.9	45.8	\$ 5.91	\$ 8.29		
Picnics	5.6	28.2	1.08	2.29	5.4	27.0	1.40	2.08	5.3	26.3	1.39	1.95		
Boston butts	4.2	32.9	1.38	2.01	4.1	34.5	1.41	2.00	4.1	34.5	1.41	1.97		
Loins (blade in)	10.1	38.5	3.89	5.62	9.8	39.2	3.84	5.45	9.7	41.0	3.98	5.49		
Lean cuts			\$12.45	\$18.04			\$12.09	\$17.14			\$12.69	\$17.70		
Bellies, S. P.	11.0	26.0	\$ 2.86	\$ 4.13	9.5	25.3	\$ 2.40	\$ 3.41	3.9	24.2	\$.94	\$ 1.33		
Bellies, D. S.					2.1	24.8	.52	.74	8.5	24.8	2.11	2.98		
Fat backs					3.2	7.3	.23	.33	4.5	8.8	.40	.56		
Plates and jowls	2.9	13.0	.38	.55	3.0	13.0	.39	.55	3.4	13.0	.44	.62		
Raw leaf	2.2	8.8	.19	.28	2.2	8.8	.19	.27	2.2	8.8	.19	.27		
P.S. lard, rend. wt.	13.7	8.2	1.12	1.63	12.2	8.2	1.00	1.41	10.1	8.2	.83	1.19		
Fat cuts and lard			\$ 4.55	\$ 6.80			\$ 4.73	\$ 6.71			\$ 4.91	\$ 6.95		
Spareribs	1.6	32.8	.32	.75	1.6	27.0	.43	.62	1.6	24.0	.38	.53		
Regular trimmings	3.2	22.7	.73	1.08	2.9	22.7	.66	.96	2.8	22.7	.64	.94		
Feet, tails, etc.	2.0	7.7	.16	.23	2.0	7.7	.16	.23	2.0	7.7	.16	.24		
Offal & misc.			.55	.80			.55	.79			.55	.78		
TOTAL YIELD														
& VALUE	69.0		\$18.98	\$27.50	70.5		\$18.62	\$26.45	71.0		\$19.33	\$27.14		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$17.60				\$17.73				\$17.73			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.20				1.06				.96			
TOTAL COST PER CWT.			\$18.90				\$18.89				\$18.79			
TOTAL VALUE			18.98				26.45				19.33			
Cutting margin			-\$.08				-\$.27				-\$.54			
Margin last week			+.25				-.14				+.18			

CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on October 1, 1952, with comparisons, as reported to THE NATIONAL PROVISIONER, first three columns in 1,000 lbs.:

Commodity	Oct. 1, 1952*	Sept. 1, 1952†	Oct. 1, 1951	5-year Average Oct. 1
Beef, frozen..	15,411	13,715	6,838	7,430,231
Veal, frozen..	2,866	2,728	3,574	4,218,789
Pork, frozen..	10,143	23,046	5,812	7,880,912
Mutton & Lamb, froz.	800	663	772	1,647,447

*Preliminary. †Revised.

U.S. Turkey Crop 13% Bigger

The 1952 United States turkey crop has been estimated at 58,956,000 birds, thus assuring the country of an ample supply to meet Thanksgiving holiday demands for the meat, according to the U. S. Department of Agriculture. This represents a 13 per cent increase over last year.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

	Oct. 28, 1952
Native steers	54a
Prime, 600/800	52
Choice, 600/700	49
Choice, 700/800	44
Good, 700/800	44
Commercial cows	27 1/2
Can. & cut.	32
Bulls	32 1/2

STEER BEEF CUTS

Prime:	
Hindquarter	64.0@66.0
Forequarter	44.0@45.0
Round	58.0@61.0
Trimmed full loin	91.0*
Flank	14.0@16.0
Regular chuck	50.0@54.0
Fore Shank	31.0@35.0
Brisket	70.0@74.0
Rib	23.0@26.0
Short plate	20.0@26.0

Choice:	
Hindquarter	60.0@63.0
Forequarter	44.0@45.0
Round	59.0@61.0
Trimmed full loin	83.0
Flank	14.0@16.0
Regular chuck	50.0@54.0
Fore Shank	25.0@28.0
Brisket	30.0@35.0
Rib	60.0@65.0
Short plate	23.0@26.0

BEEF PRODUCTS

Tongues, No. 1	32
Brains	6 1/2 @ 7
Hearts	16 @ 17
Livers, selected	43 @ 45
Livers, regular	37 @ 39
Tripe, scalded	6 @ 6 1/2
Tripe, cooked	7 @ 7 1/2
Lips, scalded	6 1/2 @ 6 1/2
Lips, unsalted	6 @ 6 1/2
Lungs	6
Melts	6
Udders	5 @ 5 1/2

BEEF HAM SETS

Knuckles	50 @ 51
Insides	48
Outsides	50 @ 51

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	36.00@37.00
Veal breads, under 12 oz.	72
12 oz. up	82
Calf tongues	21 1/2
Lamb fries	70@74
Ox tails, under 1/2 lb.	26.00@27.00
Over 1/2 lb.	26.00@27.00

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	52 @ 55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 @ 58
Hams, skinned, 16/18 lbs., wrapped	52 @ 56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	42 @ 45
Bacon, fancy square cut, needles, 12/14 lbs., wrapped	39 @ 42
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 52

VEAL—SKIN OFF

Carcass

(L.c.l. prices)

Prime, 80/110	53.00@55.00
Prime, 110/150	52.00@54.00
Choice, 80/110	50.00@52.00
Choice, 110/150	42.00@48.00
Good, 80/110	37.00@40.00
Good, 110/150	42.00@45.00
Commercial, all wts.	29.00@34.00

CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	49.00@52.00
Choice, 30/50	49.00@52.00
Good, all weights	42.00@46.00

(*Ceiling base prices, f.o.b. Chicago)

CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	16.00@19.00
Good, 70/down	16.00@19.00
Utility, 70/down	12.50@13.00

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	44 @ 48
Hams, skinned, 14/16	43 1/2 @ 44
Pork loins, regular	12/down, 100's
Pork loins, boneless, 100's	40 @ 41
Shoulders, skinned, bone-in, under 16 lbs., 100's	31
Picnics, 4/6 lbs., loose	28 1/2
Picnics, 6/8 lbs., loose	27 1/2 @ 28
Boston butts, 4/8 lbs., 100's	34 @ 35
Tenderloins, fresh, 10's	91.40*
Neck bones, bbis.	7
Livers, bbis.	18 1/2 @ 19
Brains, 10's	15.00@15.80*
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	10 @ 11
Feet, S. C., 30's	7

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbis.	23.30*
Pork trim., guar. 50% lean, bbis.	24.80*
Pork trim., 95% lean, bbis.	52.80*
Pork cheek meat, trmd., bbis.	33 @ 34
Bull meat, bon's, bbis.	44
C.C. cow meat, bbis.	38 @ 38 1/2
Beef trimmings, bbis.	33
Bon's chucks, bbis.	41 @ 41 1/2
Beef head meat, bbis.	22
Beef cheek meat, trmd., bbis.	23
Shank meat, bbis.	41 @ 42
Veal trim., bon's, bbis.	32

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(L.c.l. prices)

(L.c.l. prices quoted to manufacturers of sausage.)

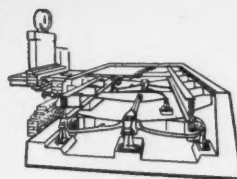
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	60 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	90 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.20 @ 1.60
Export rounds, medium, 1 1/2 @ 1 1/2	90 @ 95
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.30
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in.	8
Middles, sewing, 1 1/2 @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.60
Middles, select, extra, 2 1/2 @ 2 1/2 in.	1.95 @ 2.00
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	20
12-15 in. wide, flat.	15 @ 17
10-12 in. wide, flat.	9 @ 10
8-10 in. wide, flat.	5 @ 8

Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.50 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 84 in. cut.	26 @ 28
Large prime bungs, 84 in. cut	16 @ 19
Medium prime bungs, 84 in. cut	11 @ 14
Small prime bungs	7 1/2 @ 8
Middles, per set, cap. off.	50 @ 55

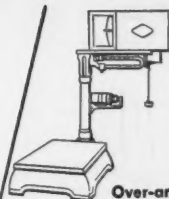
DRY SAUSAGE

(L.c.l. prices)

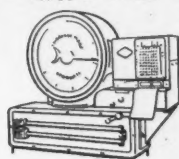
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	50.00 @ 58.0
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	88 @ 93
Genoa style salami, ch.	94 @ 99
Peperoni	81 @ 86
Italian style hams	78 @ 83



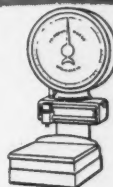
Truck Scales



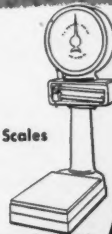
Over-and-Under Scales



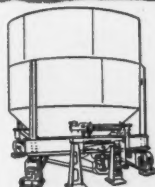
Printomatic Dial Scales



Bench Dial Scales



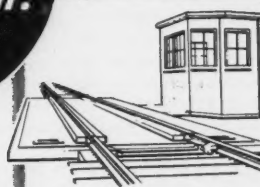
Portable Dial Scales



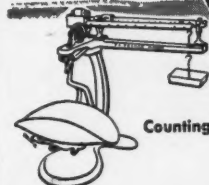
Hopper Scales



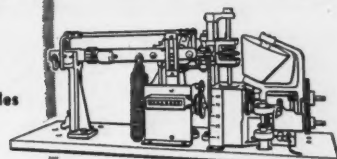
Weigh Can Scales



Railroad Track Scales



Counting Scales



Belt Conveyor Scales



FAIRBANKS-MORSE,

a name worth remembering

SCALES • DIESEL LOCOMOTIVES AND ENGINES • ELECTRICAL MACHINERY • PUMPS
HOME WATER SERVICE EQUIPMENT • RAIL CARS • FARM MACHINERY • MAGNETOS

B-16 Electric Meat Cutter

In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



Write for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

Lasar

Manufacturing Company
2540 East 114th Street
Los Angeles 2, Calif.

← B-55 & BB-56 HEAVY-DUTY CHOPPERS
B-56 capacity: 3500-4500 pounds per hour; 5 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

SAUSAGE-MEAT LOAVES-SPECIALTIES

taste better and sell better when fortified with

Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that peps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

VEGETABLE JUICES, INC.

664-666 W. Hubbard St.

Chicago 10, Illinois



SPICES • SEASONINGS
CURES

Scientifically prepared balanced seasonings and related products made to your own formula or developed for your specific needs. Cures, flour binders and stabilizers of all kinds. Write us your requirements.

BALTIMORE SPICE COMPANY

Importers • Grinders • Manufacturers

12 S. FRONT STREET

BALTIMORE 2, MD.

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog casings	45	@46
Pork sausage, sheep cas.	53	@57
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@51
Bologna	41	@46
Bologna, artificial cas.	44	@50
Smoked liver, hog bungs	43	@49½
New Eng. lunch, spec.	75	@76½
Tongue and blood	48	@51
Souse	36	@38
Polish sausage, fresh	52	@58
Polish sausage, smoked	54	

SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	30
Yellow American	18	21
Oregano	21	27
Coriander, Morocco	13	16
Natural, No. 1	13	16
Marjoram, French	34	43
Sage, Dalmatian	60	70

CURING MATERIALS

Nitrate of soda, in 40-lb. bbls., del., or f.o.b. Chgo.	\$9.20
Salt, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	13.40
Medium crystals	14.00
Pure rfd., gran. nitrate of soda	5.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Pure rfd., powdered nitrate of soda	6.25
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 90 basis, f.o.b. N.Y.	18.20
Refined standard cane gran.	20.22
basis	22.24
Refined standard beet gran.	24.25
basis	25.80
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 9.45
Cerelose dextrose, per cwt.	7.92
L.C.L. ex-warehouse, Chgo.	7.92
C/L Del. Chgo.	7.92

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resified	41	43
Chili Powder	43	43
Chili Pepper	43	43
Cloves, Zanzibar	1.55	1.60
Ginger, Jam., unbl.	26	32
Ginger, African	24	29
Mace, fancy, Banda		
East Indies	136	
West Indies	131	
Mustard, flour, fancy	37	
No. 1	33	
West India Nutmeg	54	
Paprika, Spanish	56	
Pepper, Cayenne	50	
Red, No. 1	47	
Pepper, Packers	1.88	2.30
Pepper, white	1.74	1.94
Malabar	1.88	2.01
Black Lampung	1.88	2.01

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Oct. 28	San Francisco Oct. 28	No. Portland Oct. 28
FRESH BEEF (Carcase):			
STEER:			
Choice:			
500-600 lbs.	\$51.00@52.00	\$49.00@51.00	\$55.00@57.00
600-700 lbs.	50.00@51.00	47.00@49.00	54.00@57.00
Good:			
500-600 lbs.	44.00@47.00	51.00@52.00	47.00@53.00
600-700 lbs.	43.00@44.00	48.00@51.00	46.00@53.00
Commercial:			
350-600 lbs.	40.00@42.00	42.00@45.00	35.00@44.00
COW:			
Commercial, all wts.	33.00@35.00	32.00@40.00	29.00@33.00
Utility, all wts.	31.00@32.00	29.00@34.00	27.00@32.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00@49.00	45.00@48.00	48.00@50.00
Good:			
200 lbs. down	45.00@47.00	42.00@46.00	46.00@48.00
FRESH LAMB (Carcase):			
Prime:			
40-50 lbs.	51.00@53.00	51.00@52.00	46.50@48.00
50-60 lbs.	50.00@52.00	50.00@52.00	
Choice:			
40-50 lbs.	51.00@53.00	51.00@52.00	46.50@48.00
50-60 lbs.	50.00@52.00	50.00@52.00	
Good, all wts.	47.00@51.00	46.00@50.00	44.50@47.00
MUTTON (EWE):			
Choice, 70 lbs. down	23.00@24.00	20.00@24.00	18.00@22.00
Good, 70 lbs. down	23.00@24.00	18.00@20.00	18.00@22.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.		39.75@40.35	
120-160 lbs.	31.50@33.00	35.00@39.00	31.50@33.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	49.00@51.00	54.00@56.00	52.00@55.00
10-12 lbs.	49.00@51.00	52.00@54.00	52.00@55.00
12-16 lbs.	49.00@51.00	50.00@52.00	51.00@54.00
PICNICS:			
4-8 lbs.	38.00@41.00	35.00@37.00	38.00@40.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	56.00@61.00		
14-18 lbs.	54.00@62.00	58.00@62.00	54.00@58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	44.00@54.00	52.00@56.00	48.00@52.00
8-10 lbs.	41.00@43.00	50.00@54.00	47.00@50.00
10-12 lbs.	41.00@43.00		42.00@48.00
LARD, Refined:			
1-lb. cartons	14.50@15.50	16.00@17.00	15.00@17.00
50-lb. cartons and cans	13.25@15.00	14.50@16.00	
Tierces	12.75@14.50	14.00@15.00	12.00@13.00

AULA

Cures
SEASONINGS
BINDERS
SPICES

ARCHIBALD & KENDALL, INC. • 487 Washington St., New York 11

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO

CHICAGO BASIS

WEDNESDAY, OCT. 29, 1952

REGULAR HAMS

Fresh or F.F.A.		Frozen
6-10	44 1/4 n	44 1/4 n
10-12	44 1/4 n	44 1/4 n
12-14	40 1/2 n	40 1/2 n
14-16	40 1/4 n	40 1/4 n

BOILING HAMS

Fresh or F.F.A.		Frozen
16-18	44 n	44 n
18-20	45 1/2 n	45 1/2 n
20-22	45 1/2 n	45 1/2 n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	46 n	46 n
12-14	43 1/4 @ 43 1/4	43 1/4 @ 43 1/4
14-16	42 3/4 @ 43	42 3/4 @ 43
16-18	46 n	46 n
18-20	48 n	47 1/2 n
20-22	48 n	48 n
22-24	47 1/2 @ 48	47 1/2 @ 48
24-26	47 1/2 @ 48	47 1/2 @ 48
26-30	45 n	45 n
25/up	41 @ 41 1/2	41 n

FAT BACKS

Fresh or Frozen		Cured
6-8	7 n	8 n
8-10	7 n	8 n
10-12	9 @ 9 1/4 n	9 1/4 @ 10 1/4
12-14	10 @ 10 1/4 n	11 1/4
14-16	11 n	12 1/4
16-18	11 1/4 n	12 1/4
18-20	11 1/4 n	12 1/4
20-25	11 1/4 n	12 1/4

PICNICS

Fresh or F.F.A.		Frozen
4-6	27 1/4 @ 28 1/4	27 1/4 @ 28 1/4
6-8	26 1/4 @ 27	26 1/4 @ 27
8-10	25	25 n
10-12	25	25 n
12-14	25	25 n
8/up	24 1/4 @ 25	24 1/4 @ 25 n

BELLIES

Green		Cured
6-8	28 n	29 1/4 n
9/down	28 n	29 1/4 n
8-10	27	28 1/2 n
10-12	27	28 1/2 n
11-13	24 @ 25	25 1/2 @ 26 1/2 n
12-14	24 n	25 n
13-15	23 1/2	24 1/2 n
14-16	22 1/2 @ 23 1/2	24 @ 25 n
15-17	22 1/2 @ 23 1/2 n	24 @ 25 n
16-18	22 1/2 @ 23 1/2	23 1/2 @ 24 n
17-20	22 1/2 @ 23 1/2	23 1/2 @ 24 n
18-20	22 1/2 @ 23 1/2	23 1/2 @ 24 n

GR. AMN. BELLIES

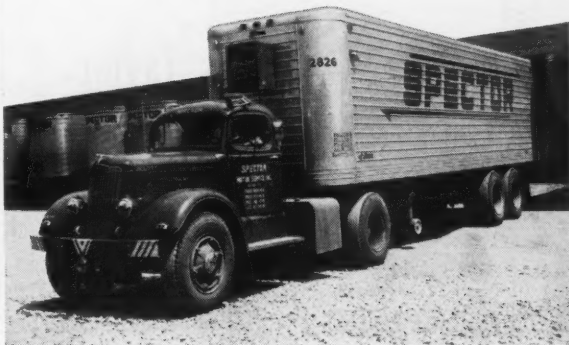
Clear		D. S. BELLIES
18-20	23 1/4 n	25 n
20-25	23 1/4 n	24 n
25-30	23 1/4 n	23 n
30-35	23 1/4 n	22 1/2
35-40	23 1/4 n	22 1/2
35-40	22 n	22
40-50	21 1/4 n	20 1/4 n

*Ceiling price, CFR 74, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen		Cured
Reg. plates
Clear plates
Square jowls	15	15 n
Jowl butts	14 @ 14 1/4	13 n
S. P. jowls	13 n

In good hands



Valuable cargo?

You bet it is.

And that's why you can be certain it's in good hands when you route it Spector. Here's why:

ULTRA MODERN REEFER FLEET
for all types of perishable cargo. Most with Hunter temperature control units.

SPECIAL PERSONNEL
assigned to perishable loads, both at the terminal and en route.

PERIODIC ROAD CHECKS.
Fast Relay System gets your load there faster. "En Route" cargo checks at every Relay station.

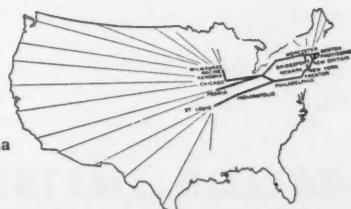
EXPERIENCE RECORD
of nearly 20 years includes hauling assignments for leading packers throughout the nation.

Write or phone for Points of Service Today
the wise selector routes it

SPECTOR

HOME OFFICE: 3100 SOUTH WOLCOTT
CHICAGO 8

terminals in
boston
bridgeport
chicago
indianapolis
milwaukee
newark
new britain
new york
peoria
philadelphia
providence
racine-kenosha
st. louis
trenton
worcester



LARD FUTURES PRICES

FRIDAY, OCT. 24, 1952

	Open	High	Low	Close
Nov.	8.80	8.80	8.70	8.70b
Dec.	10.15	10.15	10.05	10.07 1/2 a
Jan.	10.20	10.20	10.10	10.12 1/2 a
Mar.	10.50	10.52 1/2	10.45	10.45 a
May	10.87 1/2	10.90	10.80	10.82 1/2 a
July	11.17 1/2 a

Sales: 5,500,000 lbs.
Open interest, at close Thurs., Oct. 24th: Nov. 1,080, Dec. 580, Jan. 123, Mar. 192, May 118, and July three lots.

MONDAY, OCT. 27, 1952

	Nov.	Dec.	Jan.	Mar.	May	July
8.60	8.65	8.50	8.57 1/2
9.97 1/2	9.97 1/2	9.90	9.95b
10.00	10.00	9.90	10.00a
10.30	10.37 1/2	10.25	10.35a
10.65	10.72 1/2	10.62 1/2	10.67 1/2
11.10	11.10	11.00	11.00

Sales: 7,520,000 lbs.
Open interest, at close Friday, Oct. 24th: Nov. 1,080, Dec. 580, Jan. 123, Mar. 197, May 126, and July three lots.

TUESDAY, OCT. 28, 1952

	Nov.	Dec.	Jan.	Mar.	May	July
8.55	8.55	8.40	8.42 1/2
9.90	9.92 1/2	9.87 1/2	9.87 1/2
9.95	9.97 1/2	9.90	9.90a
10.27 1/2	10.27 1/2	10.20	10.20b
10.60	10.60	10.52 1/2	10.52 1/2
10.87 1/2	10.87 1/2	10.87 1/2	10.87 1/2

Sales: 7,440,000 lbs.
Open interest at close Mon., Oct. 27th: Nov. 1,080, Dec. 589, Jan. 128, Mar. 229, May 128, and July 7 lots.

WEDNESDAY, OCT. 29, 1952

	Nov.	Dec.	Jan.	Mar.	May	July
8.40	8.45	8.27 1/2	8.35
9.85	9.90	9.75	9.85
9.90	9.90	9.75	9.80b
10.22 1/2	10.25	10.10	10.15
10.60	10.60	10.40	10.45b
10.87 1/2	10.87 1/2	10.87 1/2	10.87 1/2

Sales: 7,440,000 lbs.
Open interest, at close Tuesday, Oct. 28th: Nov. 977, Dec. 569, Jan. 128, Mar. 229, May 137, and July 7 lots.

THURSDAY, OCT. 30, 1952

	Nov.	Dec.	Jan.	Mar.	May	July
8.35	8.50	8.32 1/2	8.37 1/2
9.90	10.10	9.90	10.07 1/2 a
10.00	10.12 1/2	10.00	10.05b
10.20	10.40	10.20	10.35
10.50	10.72 1/2	10.50	10.72 1/2
10.90	10.92 1/2	10.87 1/2	10.92 1/2

Sales: 7,800,000 lbs.
Open interest at close Wednesday, Oct. 29th: Nov. 897, Dec. 556, Jan. 125, Mar. 236, May 142, and July 7 lots.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Oct. 29, were reported as follows:

CATTLE:

Steers, choice & pr.	\$33.75@34.75
Steers, good & ch.	29.00@31.00
Steers, com'l	23.00@25.00
Heifers, choice	None rec.
Heifers, com'l gd.	22.00@27.00
Cows, util. & com'l.	14.50@18.50
Cows, can., cut.	12.00@14.00
Bulls, good	None rec.
Bulls, util. & com.	16.00@21.00
Bulls, can., cut.	12.00@15.00

HOGS:

Good, 180/190	\$16.00@16.75
Good, ch., 200/220	16.00@16.75
Gd., ch., 220/270	15.75@17.10
Sows, 400/down	15.75@16.50

SHEEP (Lambs):

Choice & prime	25.00 only
Good to choice	24.00@24.75

n—nominal.

PACKERS' WHOLESALE LARD PRICES

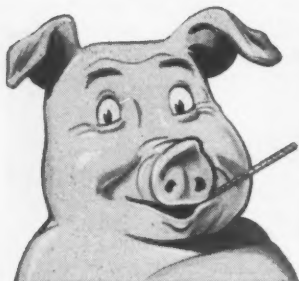
Refined lard, tierces, f.o.b. Chicago	\$13.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.25
Kettle rend., tierces, f.o.b. Chicago	13.75
Leaf, kettle rend., tierces, f.o.b. Chicago	14.75
Lard flakes	17.75
Neutral tierces, f.o.b. Chicago	17.75
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Oct. 24	8.75a	8.12 1/2 n	9.12 1/2 n
Oct. 25	8.75n	8.12 1/2 n	9.12 1/2 n
Oct. 27	8.62 1/2 a	8.12 1/2 n	9.12 1/2 n
Oct. 28	8.47 1/2 a	8.25	9.25n
Oct. 29	8.37 1/2 n	8.25a	9.25n
Oct. 30	8.37 1/2 n	8.25	9.25

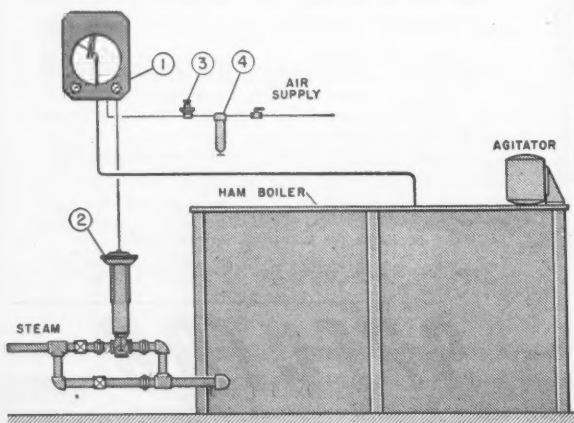
"BOIL ME FOR A HAM!"



This Taylor Control is the best yet!"

Here's what you get with Taylor Temperature Control on your ham boilers:

1. Lower operating costs—minimum steam consumption and substantially reduced operator attention time.
2. Minimum shrinkage—processing temperature is automatically held to exact requirements.
3. Product uniformity—appetizing color, desirable moisture content, and excellent keeping qualities in every ham you boil, because every ham is boiled at the same temperature.
4. Accurate chart records showing the exact time and temperature of the boiling of each batch. The diagram below shows how simple Taylor's ham boiling control is.



Ask your Taylor Field Engineer for complete details of Taylor instrumentation for every step in meat processing. Write for Meat Packing Catalog, 500MP. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada.

Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

TAYLOR INSTRUMENTS
MEAN ACCURACY FIRST

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Oct. 29, 1952
	Per lb.
Prime, 800 lbs./down...	\$55.00@57.00
Choice, 800 lbs./down...	54.00@55.50
Good	48.00@52.00
Steer, commercial	38.00@44.00
Cow, commercial	35.00@38.00
Cow, utility	31.00@34.00

BEEF CUTS†

	City
Prime:	
Hindquarter	60.00@ 67.0
Forequarter	46.00@ 48.0
Round	60.00@ 63.0
Hip r'd with flank	57.00@ 61.0
Trimmed full loin	85.00@ 90.0
Flank	16.00@ 19.0
Short loin, trimmed	102.00@ 108.0
Sirloin, butt bone in	68.00@ 73.0
Arm chuck (Kosher)	54.00@ 56.0
Forequarter (Kosher)	52.00@ 54.0
Brisket (Kosher)	42.00@ 43.0
Brisket	40.00@ 44.0
Rib	60.00@ 70.0
Short plate	19.00@ 22.0
Arm chuck	52.00@ 55.0
Arm chuck (Kosher)	54.00@ 56.0
Choice:	
Hindquarter	60.00@ 64.0
Forequarter	46.00@ 48.0
Round	60.00@ 63.0
Hip r'd with flank	57.00@ 61.0
Trimmed full loin	80.00@ 83.0
Flank	16.00@ 19.0
Short loin, trimmed	98.00@ 102.0
Forequarter (Kosher)	52.00@ 54.0
Arm chuck (Kosher)	53.00@ 55.0
Brisket (Kosher)	41.00@ 43.0
Brisket	40.00@ 42.0
Rib	60.00@ 68.0
Short plate	19.00@ 22.0
Arm chuck	52.00@ 55.0
Arm chuck (Kosher)	53.00@ 55.0

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	62.8*
Outalls, over 1/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

	City
Prime lambs, 50/down	\$53.00@57.00
Prime, 50/60	51.00@54.00
Choice lambs, 50/down	53.00@57.00
Good, all wts.	52.00@54.00
	Western
Prime, 50/down	\$50.00@52.00
Prime, 50/60	49.00@51.00
Choice, all wts.	48.00@50.00
Good, all wts.	43.00@47.00

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, sknd., 14/down	\$50.00@54.00
Bellies, sq. cut, seedless	Not quoted
8/12 lbs.	44.00
Picnics, 4/8 lbs.	41.00@44.00
Pork loins, 12/down	38.00@40.00
Boston butts, 4/8 lbs.	42.00@44.00
Spareribs, 3/down	28.00
Pork trim., regular	46.00
Pork trim., spec. 80%	46.00

	City
Hams, sknd., 14/down	\$50.00@52.00
Pork loins, 12/down	45.00@50.00
Boston butts, 4/8 lbs.	42.00@44.00
Spareribs, 3/down	47.00@49.00

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, carcass, 80/110	\$54.00@56.00
Prime, 110/150	54.00@56.00
Choice, 80/110	50.00@54.00
Choice, 110/150	44.00@50.00
Good, carcass, 80/down	40.00@44.00
Good, 80/110	42.00@45.00
Commercial carcass	32.00@34.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$32.00@37.50
137 to 153 lbs.	32.00@37.50
154 to 171 lbs.	32.00@37.50
172 to 188 lbs.	32.00@37.50

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	\$0.75
Breast fat	1.25
Inedible suet	1.25
Edible suet	1.25

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended October 25, 1952 was 12.0 according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.9 ratio reported for the preceding week, and the 11.2 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.550 per bu. in the week ended October 25, \$1.624 per bu. in the previous week and \$1.768 per bu. for the same period a year earlier.

A smart new idea for CHRISTMAS gift-giving

Your CUSTOMER'S NAME

on the
label of a
smart

custom-made TIE!

We will beautifully
gift-wrap AND MAIL
at no extra charge.

Finest Pure Silk
\$3.50 \$5.00 \$6.50

Samples submitted
upon Request

Florence Halpern

maker of fine neckwear for men

665 FIFTH AVENUE, NEW YORK 22, suite 914, Jansen Bldg.

Phone: ELdorado 5-1620

5 No. WABASH AVENUE, CHICAGO 2, ILL.

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, October 29, 1952

Offerings and inquiry in the tallow and grease market late last week was rather light; minor action reported in the Midwest locale, and moderate movement recorded to eastern destinations. Few tanks of each of yellow grease and No. 1 tallow sold at 3½¢, and 4¢, respectively, c.a.f. Chicago. Two tanks of yellow grease traded at 3½¢, delivered Chicago. Several tanks of yellow grease sold at 4¼¢, c.a.f. East. Few tanks of bleachable fancy tallow sold at 5½¢, delivered East.

Four tanks of choice white grease sold at 6½¢, and an equal amount of original fancy tallow at 6½¢, all delivered East; good packer production, and buyers' tanks. Four tanks of yellow grease, also good packer production, sold at 3½¢, c.a.f. Chicago, and buyers' tanks. Few tanks of special tallow moved at 4½¢, c.a.f. Chicago. Few tanks yellow grease sold at 3½¢ and 3¢, delivered Chicago.

On Monday, of the new week, mostly steady levels prevailed, and action sparse. Two tanks of yellow grease sold at 3½¢, couple tanks of special tallow at 4½¢, and few tanks of choice white grease at 5½¢, all delivered Chicago.

Little movement to eastern destination, and moderate trading in the mid-west area on Tuesday. Choice white grease for immediate shipment to the East sold at fractionally higher prices. Few tanks of choice white grease sold at 6½¢, and a few more tanks of same at 6¢, all delivered East, for immediate delivery. Few tanks of bleachable fancy tallow traded at 5½¢, c.a.f. East. Yellow grease traded again at 3½¢, and No. 1 tallow at 4¢, c.a.f. Chicago, few tanks of each involved. Two tanks of bleachable fancy tallow sold at 5½¢, f.o.b. Chicago.

At midweek, trading continued on a moderate scale. Price list was un-

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Oct. 29)

Blood

Unground, per unit of ammonia (bulk) Unit Ammonia *7.75@8.00n

Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test *9.00 High test *8.00@8.25 Liquid stick tank cars 3.25

Packinghouse Feeds

50% meat and bone scraps, bagged	Carlots, per ton
50% meat and bone scraps, bulk	115.00
55% meat scraps, bulk	97.50@100.00
60% digester tankage, bulk	110.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia \$6.25 Hoof meal, per unit ammonia 7.00n

Dry Rendered Tankage

Low test	Per unit Protein
High test	*1.85@1.90n
	*1.80

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
Hide trimmings (green, salted)	*1.75@2.00
Cattle jaws, skulls and knuckles, per ton	20.00@25.00
Pig skin scraps and trimmings, per lb.	65.00n
	5¢

Animal Hair

Winter coil dried, per ton	*45.00@50.00n
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5¢
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 @ 3½n

n—nominal. n—asked.
*Quoted delivered basis.

changed with the exception of special tallow which was quoted steady to ½¢ higher on a range. Tank of bleachable fancy tallow sold at 5½¢, and a tank of choice white grease at 5½¢, both c.a.f. Chicago. Several tanks of bleachable fancy tallow traded at 5½¢, and 5½¢, delivered East. Two tanks of special tallow sold at 4½¢, c.a.f. Chicago. Three tanks of yellow grease sold at 3½¢, delivered consuming point. Few tanks of special tallow moved at 4½¢,

VEGETABLE OILS

Wednesday, October 29, 1952

Only a minimum of activity existed in the vegetable oil market the beginning of the week, with prices mixed in scattered sales of some selections. Nearby soybean oil sold at 10½¢, seller's tanks, and first-half November shipment cashed at an equal figure. November coupled with December was bid at 10½¢ and a couple of tanks presumably moved at that price. No movement of cottonseed oil was recorded Monday. The market in the Valley and Southeast was pegged at 13½¢, nominally, and Texas oil was offered at 13½¢ at some points and bid at 13½¢ at favorable locations. Corn oil declined ½¢ to trade at 14½¢ f.o.b. Midwest point. The peanut oil market was firmer and product reportedly traded at 19¢. Offerings of coconut oil were priced up, but sales were lacking. This left no foundation on which to build a price structure for later trading rounds in the product.

Trading improved to some degree Tuesday, and most prices experienced slight alterations from the previous day. October shipment soybean oil traded early in the session at 10½¢ as did first-half November. Later offerings of the afore-mentioned shipments at 10½¢ went unsold. A fair quantity of December shipment cashed at 10½¢. January through March shipments were bid at 10½¢ early, but later sales were re-

Chicago basis.

TALLOW: Wednesday's quotations: edible tallow 6¼@6½¢; original fancy tallow, 5½¢; bleachable fancy tallow, 5½¢; prime tallow, 4½¢; special tallow, 4½@4¾¢; No. 1 tallow, 4¢; and No. 2 tallow, 3¼¢.

GREASES: Wednesday's quotations: choice white grease, 5½¢; A-white grease, 4½¢; B-white grease, 4½¢; yellow grease, 3½¢; house grease, 3½¢; and brown grease, 2½@2¾¢.



Daniels
MANUFACTURING CO.

RHINELANDER, WISCONSIN

PREFERRED PACKAGING SERVICE

Glassine and Greaseproof Papers • Plain, Laminated and Heat-Seal
Sylvania Cellophane • Foil • Special Papers • Printed in Sheets and Rolls

creators designers
multicolor printers

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

ported at 10½c. Cottonseed oil maintained a firm price structure although actual sales were light. There was movement in the Valley at 13¼c and a few odd tanks also traded at 10½c. A couple of tanks sold in the Southeast at 13¼c and some distressed material moved at 13½c. A "hand full" of material traded in Texas at 13¼c at common points, 13½c at nearby points and 13¼c at far south locations. Corn oil was bid at 14c early while offerings were priced at 14¼c. Later, a compromise was reached and sales were accomplished at 14¼c. Peanut oil was un-

changed and quoted at 19c, nominal basis, although some offerings were priced as high as 20c. Coconut oil held firm and was pegged at 15½c, nominally.

The market was very quiet at mid-week with prices virtually unchanged. Soybean oil for nearby shipment sold early at 10½c. Later, however, it was almost impossible to buy this shipment at 10½c or 10¾c. November-December shipments sold in a light way at 10¼c and January forward shipments were offered at 10¼c with best bid at 10½c. Cottonseed oil was offered in the Valley at 13¼c and some distressed material moved in a small way at 13½c. A few offerings in the Southeast were available at 13¼c, but no action was recorded. Texas oil was quoted nominally at 13½c at central points, and trading at common points at 13¼c was also reported. Corn oil was pegged at 14@14½c, nominal basis. Peanut oil maintained a nominal 19c price and offerings of coconut oil declined ½c with quick shipment available at 15¼c.

CORN OIL: Light trading at ½c to ¼c decline compared with last week's sale levels.

SOYBEAN OIL: Price structure generally unchanged from the previous week.

PEANUT OIL: Sales early in week at 19c denoted gain of ½c.

COCONUT OIL: Offerings advanced as much as 2c over last midweek sales.

COTTONSEED OIL: Market un-

changed to ¼c lower in Texas, depending on locale.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, OCT. 24, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.20b	16.10b	16.25b
Mar.	16.40	16.40	16.29	16.29	16.40b
May	16.42	16.42	16.32	16.32b	16.41b
July	16.40b	16.42	16.36	16.36b	16.41b
Sept.	15.60b	15.70	15.70	15.63b	15.70b
Oct.	15.50b	15.50b	15.60b
Nov.	16.20b	16.30	16.30	16.15b	16.30b
Dec.	16.31	16.33	16.19	16.19	16.34
Dec., '53 ..	15.50b	15.50b	15.63

Sales: 221 lots.

MONDAY, OCT. 27, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.10b	16.12b	16.10b
Mar.	16.27	16.28	16.20	16.26	16.25b
May	16.29	16.31	16.23	16.30	16.25b
July	16.28b	16.30	16.30	16.30b	16.25b
Sept.	15.55b	15.50b	15.60b
Oct.	15.40b	15.40b	15.50b
Nov.	16.15b	16.15	16.15	16.13b	16.15b
Dec.	16.16b	16.18	16.09	16.13	16.17
Dec., '53 ..	15.40b	15.40b	15.50b

Sales: 130 lots.

TUESDAY, OCT. 28, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.05b	16.10b	16.10b
Mar.	16.27b	16.35	16.28	16.31	16.32b
May	16.30b	16.35	16.20	16.33	16.30b
July	16.32b	16.36	16.34	16.36b	16.30b
Sept.	15.50b	15.67b	15.60b
Oct.	15.40b	15.57b	15.40b
Nov.	16.08b	16.13b	16.13b
Dec.	16.15	16.21	16.14	16.14-16	16.13
Dec., '53 ..	15.40b	15.37b	15.40b

Sales: 174 lots.

WEDNESDAY, OCT. 29, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.05b	16.10b	16.10b
Mar.	16.28b	16.30	16.20	16.31b	16.31b
May	16.30b	16.28	16.24	16.33b	16.33b
July	16.31b	16.39b	16.30b
Sept.	15.60b	15.73b	15.67b
Oct.	15.50b	15.63b	15.57b
Nov.	16.10b	16.10b	16.10b
Dec.	16.10b	16.18	16.05	16.13	16.14
Dec., '53 ..	15.50b	15.63b	15.57b

Sales: 95 lots.

VEGETABLE OILS

Wednesday, Oct. 29, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13¾n
Valley	13¾a
Southeast	13¾pd
Texas	13¾pd
Corn oil in tanks, f.o.b. mills	14 @ 1½n
Peanut oil, f.o.b. Southern mills	19n
Soybean oil, Decatur	10¾pd
Coconut oil, f.o.b. Pacific Coast	15¼a
Cottonseed foots	
Midwest and West Coast	1¼
East	1¼ @ 1¾

a—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, Oct. 29, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	28

OLEO OILS

(FOB Chicago)

Prime oleo stearine (slack barrels)	lb. 8c
Extra oleo oil (drums)	12½ @ 13½c



For REDUCING PACKING HOUSE BY-PRODUCTS

STEDMAN HAMMER MILLS

2-STAGE

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Mashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

**HOG HAIRS COME OUT
BY THE ROOTS
WHEN YOU USE
OLD BALDY**



THE WORLD'S BEST KNOWN HOG SCALD !!!

Developed, Sold and Guaranteed by
KOCH SUPPLIES

2520 Holmes St.

Kansas City 8, Mo.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

HIDES AND SKINS

Volume of big packer sales moderate at steady prices—Small packer trading good, particularly better quality hides—Calfskin market firm—Kipskin sales at midweek at steady prices to fractionally higher—Sheepskin market somewhat easier regarding price.

CHICAGO

PACKER HIDES: There was good demand for hides at the start of the week, but packers were reticent in divulging the amount of hides they would offer. Heavy native steers were bid steady at 16c, and buying interest was broad for branded steers, branded cows and bulls. Due to last week's large volume of sales, some sources were of the opinion that packers were well sold up; however, the kill has increased, particularly branded selections, and a fairly sizeable business was anticipated again this week.

A fair volume of hides moved Tuesday, with steady prices prevailing. About 4,000 heavy native steers sold at 16c and an undetermined volume of ex-light native steers brought 20c. Some 1,500 butt-branded steers sold at 13½c and about 2,000 Colorados at 12½c. Heavy and light native cows traded, and 2,000 heavies brought 16½c and 3,700 Fort Worth lights sold at 24c. About 5,000 branded cows sold steady at 15c. From all appearances, the market was firm and interest continued broad for most selections.

Action was not expansive at midweek, as packers apparently were holding off and steady prices generally failed to interest them. Two major packers were involved in sales of light native cows and about 13,200 northern bulls brought 18c. Native bulls traded and 1,400 sold at 10c. Fort Worth native bulls brought 9c and Evansville bulls sold at 9½c. A car of heavy native cows, about 800, sold at 16½c.

SMALL PACKER HIDES: According to reports a considerable amount of small packer hides sold during the week, especially better quality hides at prices steady with the current list. Some 48@50-lb. average sold at 14½c and as high as 15½c, selected f.o.b. Choice 60-lb. average traded at 14c and 14½c for better selections.

CALFSKIN AND KIPSKINS: The calfskin market was considered firm, however, sales were lacking. Kipskin trading developed at midweek and 4,000 River kips sold at 32½c, 4,500 northern overweights at 28c and 3,000 Lake Charles kips and overweights brought 30c and 26½c, respectively. Trading was steady with last week's sales to fractionally higher.

SHEEPSKINS: The price structure in this market was somewhat easier this week. A car of No. 1 shearlings with fall clips included sold at 2.15 and 2.60, respectively. A truck same de-

scription, sold at 2.25 and 2.75. Two trucks of No. 2 and No. 3 shearlings traded at 1.60 and 1.00, respectively. There was some improvement indicated in the pickled skin market and a car sold at 11.00. Other sales were reported as high as 12.00.

N. Y. HIDE FUTURES

MONDAY, OCT. 27, 1952				
	Open	High	Low	Close
Jan.	15.45-40	15.45	15.30	15.20b-30a
Apr.	14.40b	14.35	14.25	14.25
July	14.30	14.30	14.30	14.05b-10a
Oct.	14.00b	14.00	13.90	13.90b-14.00a
Jan., '54.	13.90b	13.80	13.80	13.80b-90a
Apr., '54.	13.80b	13.70b-80a

Sales: 34 lots.

TUESDAY, OCT. 28, 1952				
	Open	High	Low	Close
Jan.	15.35b	15.47	15.35	14.40b-46a
Apr.	14.30b	14.40	14.40	14.45b-50a
July	14.05b	14.30	14.20	14.30
Oct.	13.95b	14.20	14.10	14.15
Jan., '54.	13.85b	13.85b-14.05a
Apr., '54.	13.70b	13.85b-95a

Sales: 33 lots.

WEDNESDAY, OCT. 29, 1952				
	Open	High	Low	Close
Jan.	15.35b	15.68	15.47	15.68
Apr.	14.40b	14.60	14.55	14.60
July	14.25b	14.40	14.35	14.40
Oct.	14.05b	14.23	14.23	14.20b-25a
Jan., '54.	13.90b	14.10	14.10	14.10
Apr., '54.	13.80b	14.00b-65a

Sales: 63 lots.

THURSDAY, OCT. 30, 1952				
	Open	High	Low	Close
Jan.	15.65b	15.90	15.75	15.83
Apr.	14.70	14.77	14.70	14.70b-76a
July	14.40b	14.55	14.55	14.45b-55a
Oct.	14.20b	14.35	14.30	14.27b-35a
Jan., '54.	14.00b	14.17b-25a
Apr., '54.	13.90b	14.16	14.13	14.10b-16a

Sales: 70 lots.

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended Oct. 29	Previous Week	Cor. Week 1951	
Nat. steers	.16 @18½n	16 @19n	27 @28	
Hvy. Texas	13½n	13½n	25	
Hvy. butt.	13½n	13½n	25	
brand'd str.	12½n	12½n	24	
Hvy. Col. str.	17½n	17½n	20¼n	
Ex. light Tex.	15½n	15½n	26	
str.	16½n	16½n	28	
Brand'd cows	18	18	28½	
Hy. nat. cows	9½ @10n	9½ @10n	19½	
Nat. bulls	8½ @9n	8½ @9n	18½	
Brand'd bulls	50n	50n	45	
Calfskins, Nor.	45n	45n	..	
10/15	32½n	32½n	38	
10/down	30n	30n	35½	
Kips, Nor.				
nat. 15/25				
Kips, Nor.				
branded				

SMALL PACKER HIDES				
STEERS AND COWS:				
60 lbs. and over	13½ @14n	13½ @14n	
50 lbs.	14½ @15n	14½ @15n	

SMALL PACKER SKINS				
Calfskins, under				
15 lbs.	35n	35n	40 @42n	
Kips, 15/30	26n	26n	34 @36n	
Slunks, regular	1.75n	1.75	1.25 @1.50	
Slunks, hairless	50n	50	60n	

SHEEPSKINS				
Pkr. shearlings,				
No. 1	2.15 @2.25	2.25n	3.35a	
Dry Pelts	30n	30n	40 @42	
Horsehides,				
untrimd.	7.50n	7.00 @7.25n	11.00	

*Ceiling prices.

EASTERN BY-PRODUCTS MARKET

New York, Oct. 29, 1952
Dried blood was quoted Wednesday at \$7.50 to \$7.75 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.50 per unit of ammonia, and dry rendered tankage was quoted at \$1.70 protein unit.

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special

Pork Sausage Seasonings	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

PHILADELPHIA FRESH MEATS

(Tuesday, Oct. 28)

WESTERN DRESSED

BEEF (STEER):	
Prime, 600-800	\$55.50@57.25
Choice, 600-800	54.00@56.25
Choice, 800-900	53.00@54.00
Good, 500-700	48.00@51.00
Commercial, all wts.	38.00@42.00

COW:	
Commercial, all wts.	33.00@36.00
Utility, all wts.	31.00@33.00

VEAL (SKIN-OFF):	
Prime, 80-150	52.00@58.00
Choice, 50-110	54.00@58.00
Choice, 110-150	47.00@56.00
Good, 50-80	44.00@48.00
Good, 80-150	43.00@53.00
Commercial, all wts.	35.00@42.00

CALF (SKIN-OFF):	
Prime, 200/down	None
Choice, 200/down	40.00@45.00
Good, 200/down	34.00@40.00
Commercial, all wts.	32.00@35.00

SPRING LAMB:	
Prime, 50/down	53.00@56.00
Choice, 50/down	52.00@56.00
Good, all wts.	47.00@50.00

MUTTON (EWE):	
Choice, 70/down	22.00@24.00
Good, 70/down	20.00@22.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 12/down	44.00@46.00
(Bladeless included) 12-16	44.00@46.00
(Bladeless included) 16-20	42.00@44.00
BUTTS, BOSTON STYLE, 4-S.	42.00@44.00
SPARERIBS, 3 lbs. down.	43.00@45.00

U.S. Soybean Output Up 2%

Production of soybeans in 1952 has been estimated at 286,000,000 lbs., or 2 per cent above last year, according to the U.S. Department of Agriculture. Although the harvestable acreage of beans is at record level, the national average yield per acre is expected to be less than last year. The lower yield reflects a shift in acreage away from states with highest yields.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.25; average, \$17.05. Provision prices were quoted as follows: Under 12 pork loins, 37@37½; 10/14 green skinned hams, 43@46½; Boston butts, 33½@34; 16/down pork shoulders, 31n; 3/down spareribs, 33½@34; 8/12 fat backs, 8@9½; regular pork trimmings, 23n; 18/20 DS bellies, 25n; 4/6 green picnics, 27¼@28n, and 8/up green picnics, 24½@25.

P.S. loose lard was quoted at 8.25 and P.S. lard in tierces at 8.37½n.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Nov. 16.14b-25a; Dec. 16.20b-23a; Jan. 16.10b-25a; Mar. 16.37; May 16.42-41; July 16.44; Sept. 15.75b; Oct. 15.65b; and Dec. 15.65n.

Sales: 129 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Oct. 25, with comparisons:

	Week Oct. 25	Previous Week	Cor. Week 1951
Cured meats, pounds	9,720,000	5,895,000	19,060,000
Fresh meats, pounds	28,611,000	23,078,000	18,702,000
Lard, pounds	5,405,000	5,419,000	3,492,000

Meat Imports Near Record: 25 Times More Than 1947

Importations of meats through the first seven months of this year were running the second highest in the history of this country, and more than 25 times greater than five years ago, figures released by the U.S. Department of Agriculture indicated.

In the first seven months of 1952, 33,284,480 lbs. of foreign pork came in, much of it consisting of ready-to-eat hams in cans from Holland, Denmark, Poland and Canada. This total was exceeded only by 1937, a year of meat shortages resulting from two major droughts and the destruction of millions of meat animals under government edict during the years 1933 through 1936. Five years ago only 187,109 lbs. of pork were imported during the same period of time.

Beef imports for the seven months at 132,658,782 lbs. were exceeded only by last year, and compared with 5,495,631 lbs. five years ago.

PER CAPITA MEAT USE IN CERTAIN COUNTRIES

Per capita meat consumption by years in specified countries, as reported by the Office of Foreign Agricultural Relations.

	Prewar ¹	1946	1947	1948	1949	1950	1951
	lbs.	lbs.	lbs.	lbs.	lbs.	lbs.	lbs.
Canada	113	140	138	129	133	128	126
Mexico	38	39	38	41	40	38	..
U. S. ...	126	153	154	145	144	144	138
Cuba	77	84	89	88	83	81	81
Denmark	133	135	135	120	128	112	106
France	97	76	80	93	102	99	96
Greece	36	27	27	27	26	22	22
Italy	38	27	26	31	32	30	31
Netherlands	92	48	53	51	63	58	50
Sweden	101	97	97	91	95	101	100
United Kingdom	124	109	108	88	85	112	91
Argentina	215	224	230	232	240	231	225
Brazil	53	48	50	52	54	53	52
Chile	73	89	74	74	64	66	60
Uruguay	225	199	206	226	236	231	230
U. S. Africa	70	78	77	82	80	75	70
Australia	245	191	199	221	231	218	213
N. Z. ...	212	219	200	199	220	220	225

¹Carcass meat basis—includes beef and veal, pork, mutton and lamb, goat and horse meat.
²About 1935 to 1939.

CANADIAN MARGARINE

Oleomargarine production in Canada increased during September, the Dominion Bureau of Statistics has reported. January-September output declined from last year. September production amounted to 9,272,000 lbs. compared with 7,212,000 lbs. during August, and 8,331,000 lbs. during September, last year. The nine-month total amounted to 76,486,000 lbs. against 77,274,000 lbs. last year.

Stocks held by manufacturers, wholesalers and other warehouses on October 1 amounted to 2,316,000 lbs. This was compared with 2,174,000 lbs. on September 1, and 2,274,000 lbs. on October 1 last year.

HOGS

FURNISHED SINGLE DECK OR TRAINLOAD

H. L. SPARKS & CO.

Livestock

Buyers

STOCK PIGS AND HOGS ...

... SHIPPED EVERYWHERE

Headquarters: NATIONAL STOCK YARDS, ILL.

Also at Stock Yards in Bushnell, Peoria and Springfield, Ill.

✓ Our country points operate under name of Midwest Order Buyers

✓ All orders placed through National Stock Yards, Illinois

Telephones:

UPton 5-1860

Bridge 8394

UPton 3-4016

Natural Casings

Since 1882

BERTH. LEVI & CO., INC.

CHICAGO
NEW YORK

LONDON
BUENOS AIRES

SYDNEY
WELLINGTON

The Casing House

LIVESTOCK MARKETS

Weekly Review

SALABLE LIVESTOCK AT 12 MARKETS IN SEPT.

The U.S.D.A. report for twelve markets follows:

	CATTLE	
	Sept. 1952	Sept. 1951
Chicago	185,375	134,602
Cincinnati	15,744	14,177
Denver	78,010	64,101
Fort Worth	78,828	59,918
Indianapolis	31,531	26,534
Kansas City	172,321	124,454
Oklahoma City	96,964	65,759
Omaha	198,222	142,972
St. Joseph	66,211	48,136
St. Louis NSY	90,224	65,129
St. Paul	125,336	100,794
S. St. Paul	89,665	77,660
Total	1,226,431	924,232

	CALVES	
Chicago	8,324	10,479
Cincinnati	4,094	3,418
Denver	4,646	3,418
Fort Worth	34,425	38,600
Indianapolis	10,045	6,756
Kansas City	31,498	14,888
Oklahoma City	20,245	16,826
Omaha	15,934	13,626
St. Joseph	8,754	5,854
St. Louis NSY	36,194	26,674
St. Paul	8,933	9,381
S. St. Paul	25,301	20,270
Total	209,390	171,318

	HOGS	
Chicago	174,953	176,015
Cincinnati	71,062	67,006
Denver	14,818	13,585
Fort Worth	15,048	16,023
Indianapolis	227,844	199,731
Kansas City	48,720	61,576
Oklahoma City	26,229	18,272
Omaha	125,645	131,235
St. Joseph	83,989	112,896
St. Louis NSY	200,498	207,108
St. Paul	96,316	93,242
S. St. Paul	155,939	173,404
Total	1,241,061	1,270,094

	SHEEP	
Chicago	44,007	28,434
Cincinnati	9,901	6,149
Denver	282,908	232,143
Fort Worth	91,062	57,060
Indianapolis	24,685	22,633
Kansas City	53,594	26,156
Oklahoma City	10,474	4,002
Omaha	166,181	78,275
St. Joseph	30,048	24,391
St. Louis NSY	43,988	29,349
St. Paul	48,584	39,777
S. St. Paul	89,365	47,687
Total	894,777	595,056

93,000,000 Cattle in 1953

Cattle on farms by the turn of the year are expected to reach the all-time high number of 93,000,000, the U.S. Department of Agriculture has reported. This will mean an addition of about 5,000,000 to the Jan. 1, 1952 count.

SALABLE AND DRIVE-IN RECEIPTS AT 66 MARKETS

Total salable and drive-in receipts of livestock by classes during September 1952 and 1951 at the 66 public markets.

	TOTAL SALABLE RECEIPTS*	
	1952	1951
Cattle	1,796,402	1,450,782
Calves	418,490	370,641
Hogs	1,813,212	1,870,884
Sheep	1,316,301	906,020

	TOTAL DRIVEN-IN RECEIPTS	
	1952	1951
Cattle	1,527,261	1,260,830
Calves	412,811	368,095
Hogs	2,075,796	2,188,139
Sheep	869,391	710,338

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 66 public markets constituted the following percentages of total September receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 72.3; calves, 78.3; hogs, 81.7, and sheep, 46.7. Percentages in 1951 were 69.5, 74.8, 79.8 and 39.0.

Royal Steer at \$4.01 Lb.; Lamb, \$2; And Barrow, 80c

The grand champion steer of the American Royal, a Hereford shown by Oklahoma A&M College brought \$4.01 per lb. at auction following the show. It was bought by Berl Berry, a Kansas City Hereford breeder. Unusual for a sale of this kind, bidding in the final rounds was slow and at fractions of a cent advance. Last year's champion sold at \$10.75 per lb. The all-time Royal record is \$35.50, paid in 1946.

The grand champion lamb, shown by the same school, a cross-bred weighing 85 lbs., sold at \$2 per lb. to the Williams Meat Co. for the Lamer hotels. Last year's champion lamb brought \$3.25. The grand champion barrow of the show, a spotted Poland-China, sold at 80c per lb. to Martin, Blomquist & Lee for Reitz Meat Co. It was shown by the Whitaker State Home, Pryor, Okla., and weighed 215 lbs.

No Big Increase Expected In Sheep Population: USDA

Numbers of sheep and lambs being slaughtered in proportion to numbers being retained for flock-building indicates little change in over-all numbers on farms early next year, the U.S. Department of Agriculture has predicted. The lamb crop and the number of ovines slaughtered will increase little if any in 1953. And prices for lambs will hold up comparatively well.

After declining for eight successive years, numbers of sheep and lambs on farms were increased in 1950 and 1951, indicating an uptrend. Slaughter so far this year has been continuously larger than last year, tending to reduce numbers. The average increase in commercial slaughter the first eight months was 21 per cent, the gain being mostly in lambs and yearlings. Slaughter of aged ewes for the first eight months ran only 14 per cent more than last year, indicating no "liquidation" of breeding stock.

The total number of sheep and lambs on farms next January 1 probably will show only a small change from a year earlier, the department believes. The number of stock sheep will increase by a few hundred thousand head, and the number of sheep and lambs on feed will be smaller.

No large reduction in ovine prices is expected to develop next year, and prices on wool are expected to remain about as high as in most of 1952.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 25, 1952, were 4,341,000 lbs.; previous week 6,149,000 lbs.; same week 1951, 5,680,000 lbs.; 1952 to date, 192,421,000 lbs.; same period 1951, 212,913,000 lbs.

Shipments for the week ended October 25, 1952, totaled 4,126,000 lbs.; previous week, 3,747,000 lbs.; corresponding week, 1951, 4,527,000 lbs.; this year to date, 167,343,000 lbs.; corresponding week, 1951, 163,571,000 lbs.

***Livestock Buying**
can be **PROFITABLE**
and **CONVENIENT**

Try

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

Wisconsin Packing Co.
BEEF PACKERS

215 WEST OREGON STREET • MILWAUKEE 4, WISCONSIN

NORTHERN
BEEF

FRESH OR
FROZEN

- BONELESS
- CARCASS
- LIVERS
- OFFAL

Phone BRoadway 1-0426

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, October 28, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

*HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	12.50-14.75	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	14.50-16.50	15.00-16.50	None rec.	None rec.	14.75-15.75
160-180 lbs.	16.50-17.50	16.25-17.25	None rec.	16.25-17.35	14.75-15.75
180-200 lbs.	17.25-17.75	17.25-17.65	17.00-17.50	17.35-17.60	15.50-17.00
200-220 lbs.	17.75-17.85	17.60-17.75	17.25-17.60	17.35-17.60	17.00-17.25
220-240 lbs.	17.75-17.85	17.60-17.75	17.40-17.60	17.35-17.60	17.00-17.25
240-270 lbs.	17.65-17.85	17.60-17.75	17.25-17.50	17.35-17.60	17.00-17.75
270-300 lbs.	17.50-17.75	17.35-17.75	17.00-17.40	None rec.	None rec.
300-330 lbs.	17.50-17.60	None rec.	None rec.	None rec.	None rec.
330-360 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.

Medium:

160-220 lbs.	15.25-17.50	None rec.	None rec.	14.25-17.00	None rec.
--------------	-------------	-----------	-----------	-------------	-----------

SOWS:

Choice:

270-300 lbs.	17.25-17.50	17.25-17.50	16.75-17.00	16.75-17.00	16.50-16.75
300-330 lbs.	17.25-17.50	17.25-17.50	16.75-17.00	16.75-17.00	16.50-16.75
330-360 lbs.	17.00-17.50	17.25-17.50	16.50-16.75	16.75-17.00	14.50-16.00
360-400 lbs.	16.00-17.25	17.00-17.25	16.25-16.50	16.75-17.00	14.50-16.00
400-450 lbs.	15.50-16.75	16.75-17.00	15.75-16.25	15.50-16.75	None rec.
450-550 lbs.	14.50-16.25	16.00-16.75	None rec.	15.50-16.75	None rec.

Medium:

250-500 lbs.	14.00-16.75	15.00-16.50	None rec.	14.50-16.50	None rec.
--------------	-------------	-------------	-----------	-------------	-----------

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	33.25-34.50	34.00-35.50	33.25-34.50	33.50-34.50	33.00-34.50
900-1100 lbs.	33.50-35.00	34.50-36.50	33.50-35.00	34.00-35.00	33.50-34.50
1100-1300 lbs.	33.50-35.00	33.50-36.50	33.00-35.00	33.00-35.00	33.00-34.00
1300-1500 lbs.	33.00-34.75	32.25-35.50	31.50-34.50	31.50-34.50	33.00-34.00

Choice:

700-900 lbs.	29.00-33.50	30.50-34.50	28.50-33.25	29.50-34.00	30.50-33.50
900-1100 lbs.	29.00-33.50	30.00-34.50	28.25-33.50	29.00-34.00	30.50-33.50
1100-1300 lbs.	28.50-33.50	29.50-34.50	28.25-33.50	28.50-34.00	30.50-33.50
1300-1500 lbs.	28.50-33.50	29.50-34.50	28.00-33.00	28.50-33.00	30.50-33.00

Good:

700-900 lbs.	24.50-29.00	26.50-30.50	24.00-28.50	25.50-29.50	26.00-30.50
900-1100 lbs.	25.00-29.00	26.00-30.50	23.75-28.25	25.25-29.50	26.00-30.50
1100-1300 lbs.	24.50-29.00	26.00-30.50	23.00-28.25	25.00-29.50	26.00-30.50

Commercial,

all wts.	19.00-25.00	20.50-26.50	18.50-24.00	20.00-25.50	21.00-26.00
----------	-------------	-------------	-------------	-------------	-------------

Utility

all wts.	16.00-19.00	17.50-20.00	15.00-18.50	16.00-20.00	17.00-21.00
----------	-------------	-------------	-------------	-------------	-------------

HEIFERS:

Prime:

600-800 lbs.	33.00-34.25	33.25-34.25	32.50-33.75	32.75-33.75	33.00-34.00
800-1000 lbs.	33.00-34.25	33.25-34.50	32.50-34.00	32.75-34.00	33.00-34.00

Choice:

600-800 lbs.	28.50-33.00	29.25-33.25	28.00-32.50	29.00-32.75	30.50-33.00
800-1000 lbs.	28.50-33.00	29.25-33.25	28.00-32.50	29.00-32.75	30.50-33.00

Good:

500-700 lbs.	24.00-28.50	25.50-29.25	22.00-28.00	24.50-29.00	26.00-30.50
700-900 lbs.	24.00-28.50	25.50-29.25	22.00-28.00	24.50-29.00	26.00-30.50

Commercial,

all wts.	18.00-24.00	19.50-25.50	18.00-22.00	18.50-24.50	20.00-26.00
----------	-------------	-------------	-------------	-------------	-------------

Utility, all wts.

all wts.	15.00-18.50	16.50-19.50	14.00-18.00	15.00-18.50	17.00-20.00
----------	-------------	-------------	-------------	-------------	-------------

COWS:

Commercial,

all wts.	16.50-18.50	17.50-21.00	16.50-18.00	17.75-19.50	27.50-19.00
----------	-------------	-------------	-------------	-------------	-------------

Utility, all wts.

all wts.	14.00-16.50	14.50-17.75	14.00-16.50	13.75-17.75	14.50-17.50
----------	-------------	-------------	-------------	-------------	-------------

Canner & cutter,

all wts.	11.00-14.00	11.25-14.75	11.00-14.00	10.50-13.75	11.50-14.50
----------	-------------	-------------	-------------	-------------	-------------

BULLS (Yrln. Excl.) All Weights:

Good	17.50-19.00	20.00-21.00	17.50-19.00	20.00-20.50	20.00-20.50
Commercial	17.50-19.75	21.00-21.50	17.50-18.50	19.00-20.75	19.50-21.00
Utility	15.50-17.50	18.75-21.00	15.00-17.50	17.00-19.00	19.00-21.00
Cutter	13.50-15.50	16.00-18.75	13.00-15.00	14.00-17.00	17.00-19.50

VEALERS, All Weights:

Choice & prime	30.00-36.00	32.00-34.00	24.00-28.00	25.00-28.00	26.00-31.00
Com'l & good	22.00-30.00	24.00-32.00	16.00-24.00	20.00-25.00	19.00-26.00

CALVES (500 Lbs. Down):

Choice & prime	22.00-27.00	22.00-28.00	17.00-20.00	20.00-25.00	21.00-26.00
Com'l & good	16.00-22.00	16.00-23.00	13.00-17.00	15.00-20.00	17.00-21.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime	23.50-25.00	24.00-25.00	21.50-24.25	24.50-25.00	24.00-24.25
Good & choice	19.50-23.50	20.50-24.00	18.00-21.50	22.00-24.50	22.50-23.75

EWES (Shorn):

Good & choice	5.00-5.50	5.00-5.75	None rec.	None rec.	4.50-5.50
Cull & utility	4.00-5.00	4.50-5.00	None rec.	None rec.	3.00-4.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Oct. 25:

CATTLE

	Week Ended Oct. 25	Prev. Week	Cor.
Chicago	22,333	23,985	16,503
Kansas City	21,304	19,778	13,426
Omaha*	19,561	19,571	18,861
E. St. Louis	14,655	14,160	9,114
St. Joseph	9,025	6,837	6,724
Sioux City	9,082	9,251	7,033
Wichita*	5,544	4,835	4,141
New York & Jersey City	8,654	8,963	7,493
Oklahoma City	10,363	10,599	7,779
Cincinnati	15,554	11,354	5,431
Denver	10,535	10,397	8,739
St. Paul	12,744	12,746	14,836
Milwaukee	3,763	3,119	4,903
Total	165,117	155,595	124,983

HOGS

Chicago	45,400	40,933	51,056
Kansas City	11,634	11,286	17,163
Omaha*	38,531	38,236	48,716
E. St. Louis	34,164	31,350	38,540
St. Joseph	24,712	23,858	36,063
Sioux City	28,132	31,145	27,719
Wichita*	10,531	9,540	11,222
New York & Jersey City	52,383	52,882	50,635
Oklahoma City	14,168	14,023	14,253
Cincinnati	57,154	40,810	22,353
Denver	9,543	9,292	12,213
St. Paul	56,512	50,069	52,336
Milwaukee	8,873	8,131	9,125
Total	391,737	361,585	391,414

SHEEP

Chicago	10,214	10,448	8,000
Kansas City	6,704	8,844	4,152
Omaha*	8,505	30,377	12,764
E. St. Louis	6,913	8,506	5,960
St. Joseph	13,420	10,093	8,547
Sioux City	5,863	4,865	4,444
Wichita*	1,722	1,188	967
New York & Jersey City	44,315	48,601	42,159
Oklahoma City	5,709	5,354	4,421
Cincinnati	793	481	819
Denver	14,683	14,347	9,001
St. Paul	19,679	9,870	6,123
Milwaukee	1,883	1,429	863
Total	131,403	154,403	108,229

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyard sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Oct. 29, were as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, gd. ch.	\$26.00 only
Heifers, ch. & pr.	29.50@30.50
Heifers, util. & com'l.	20.00 only
Cows, com'l.	18.00 only
Cows, utility	14.00@15.50
Cows, canner, cutter.	10.00@13.50
Bulls, util., com'l.	20.00@23.50
Bulls, can., cut.	15.00@17.00

VEALERS:

Choice & prime	\$34.00@36.00
Good & choice	30.00@33.00
Com'l & gd.	19.00@30.00
Cull & utility	10.00@18.00

HOGS:

Gd. & ch.	17.00/23.00
Sows, 400/down	14.00@16.00

LAMBS:

Gd. to pr.	None rec.
------------	-----------

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 25:

	Cattle	Calves	Hogs	Sheep
Salable	207	488	277	148
Total (incl. directs)	5,579	2,209	24,436	22,271
Prev. week:				
Salable	228	795	89	442
Total (incl. directs)	5,621	3,143	21,199	32,612

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 21	6,902	485	12,420	6,506
Oct. 22	11,865	468	9,154	2,567
Oct. 23	2,924	468	14,073	3,224
Oct. 24	823	478	13,673	1,330
Oct. 25	1,138	172	1,883	414
Oct. 26	22,100	5,500	17,700	6,800
Oct. 27	7,100	1,100	17,000	2,600
Oct. 28	12,200	1,000	17,000	3,100

*Week so far... 41,343 8,390 52,589 12,904
Week ago... 39,226 1,708 37,140 13,563
Year ago... 28,638 1,135 53,423 8,814
2 yrs. ago... 30,412 1,731 51,005 7,263
*Including 317 cattle, 12,272 hogs and 4,697 sheep direct to packers.

SHIPMENTS

Oct. 21	3,934	60	1,972	...
Oct. 22	6,227	218	680	73
Oct. 23	2,806	172	2,063	339
Oct. 24	1,402	154	2,304	119
Oct. 25	348	...	222	66
Oct. 26	6,000	...	2,000	500
Oct. 27	4,000	...	2,000	200
Oct. 28	5,000	...	2,000	100

Week so far... 14,409 61 5,238 33

Sheep
6,500
2,567
3,224
1,330
414
6,000
2,040
3,100

12,904
13,563
8,814
7,283
2 hogs
rs.

330
119
66
500
200

358
361
1,861
1,728

1951
38,246
11,950
10,820
50,670

69,238
28,560
10,722

ASES
at Chi-
Oct.

Week
ended
Oct. 22
43,544
9,778

53,322

ES
ck at
sday,
d as

rec.
27.00
25.00
27.00
26.50
28.00
27.00
25.00
22.00

rec.
24.00
28.50
25.00

20.50
27.00

rec.

in
Oct.

Week
Yr.
116
698
814

086
455
541

650

130
726
856

1952

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 25, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 10,377 hogs; Swift, 778 hogs; Wilson, 3,931 hogs; Agar, 9,609 hogs; Shippers, 8,237 hogs; and Others, 20,705 hogs.
Total: 22,333 cattle; 1,602 calves; 53,637 hogs; and 10,214 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,116	1,031	2,574	2,332
Swift	4,784	1,174	2,830	2,365
Wilson	1,188	56	3,157	...
Butchers	6,459	2	542	...
Others	3,494	...	2,531	2,007
Total	19,041	2,263	11,634	6,704

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,748	9,224	3,035	...
Cudahy	3,716	8,759	3,884	...
Swift	4,220	5,638	5,890	...
Wilson	2,543	6,752	949	...
Cornhusker	719
Neb. Beef	575
Eagle	63
Gr. Omaha	275
Hoffman	451
Rothschild	55
Both	818
Kingan	795
Merchants	127
Midwest	80
Omaha	483
Union	408
Others	...	9,372
Total	20,076	39,745	13,758	...

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,473	1,489	12,002	3,466
Swift	5,337	4,311	10,204	3,447
Hunter	1,045	...	5,875	...
Hell	3,086	...
Krey	1,406	...
Laclede
Selloff	662	...
Total	8,855	5,800	34,164	6,913

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,189	700	12,636	7,013
Armour	1,391	179	9,641	2,180
Others	4,323	493	4,690	...
Total*	9,903	1,372	26,967	9,193

*Does not include 63 cattle, 2,435 hogs and 4,277 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,364	10,118	1,508	...
Cudahy	3,354	11,309	2,370	...
Swift	8,073	4,044	1,505	...
Butchers	327	25	26	...
Others	9,006	408	7,179	1,449
Total	19,124	450	34,766	6,832

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,922	813	3,751	1,722
Kansas	124
Dunn	101
Deid	122	...	952	...
Sundowner
Pioneer	124
Excel	657	...	882	...
Others	3,900	1,065
Total	7,010	813	5,615	2,787

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,893	542	1,538	767
Wilson	4,131	740	2,009	1,371
Butchers	191	...	1,340	2
Total*	7,215	1,282	4,887	2,140

*Does not include 661 cattle, 1,205 calves, 9,281 hogs and 3,569 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	119	50	149	...
Cudahy
Swift	527	...	44	...
Wilson	298
Acme	654	56
Alma	624
Clougherty	75	...	327	...
Coast	95	...	125	...
Bridgeford	55	2	81	...
Commercial	788
Gr. West.	507
Harman	252
Luer	511	...
Union	158
United	425	10	532	...
Others	3,885	1,185	31	...
Total	8,462	1,303	1,800	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,674	103	3,000	10,495
Swift	1,881	90	2,428	8,876
Cudahy	870	60	1,630	2,554
Wilson	1,018
Others	4,122	244	2,596	632
Total	9,565	497	9,654	22,557

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	4	1	...	256
Kahn's
Meyer
Schlachter	90	9	...	14
Northside
Others	4,400	723	19,260	2,592
Total	4,494	733	19,260	2,862

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,691	3,014	12,166	3,613
Butsch	940
Cudahy	939	67	...	708
Rifkin	899	40
Superior	1,215
Swift	5,060	9,912	44,348	6,358
Others	1,768	1,606	14,917	8,323
Total	14,512	14,639	71,481	19,002

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,564	2,151	1,218	2,086
Swift	2,718	2,258	1,153	5,770
Blue Bonnet	329	20	93	...
City	414	16
Rosenthal	251	47
Total	5,776	4,492	2,464	7,856

TOTAL PACKER PURCHASES

	Week Ended Oct. 25	Prev. Week	Cor. Week
Cattle	156,366	157,909	126,361
Hogs	316,024	299,847	349,629
Sheep	110,818	113,991	92,405

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended October 25, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	368,000	486,000	327,000
Previous week	387,000	478,000	393,000
Same wk. 1951 to date	335,000	568,000	246,000
1952 to date	10,296,000	20,476,000	7,454,000
1951 to date	9,874,000	21,680,000	6,832,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Oct. 23:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,800	1,800	1,875	375
N. Portland	3,080	480	2,525	2,350
S. Francisco	675	250	3,000	4,825

CORN BELT DIRECT TRADING

Des Moines, Ia.—Oct. 29—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$13.50@15.75
180-240 lbs.	15.25@17.10
240-300 lbs.	15.60@17.10
240-300 lbs.	15.00@16.60

Soys:

270-360 lbs.	\$15.00@16.10
440-550 lbs.	12.25@14.25

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Oct. 23	50,500	49,500
Oct. 24	38,500	42,000
Oct. 25	42,500	45,000
Oct. 27	78,000	49,000
Oct. 28	54,500	47,000
Oct. 29	57,000	55,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses
 Week ending Oct. 25, 1952. 8,880
 Week previous 9,911
 Same week year ago. 5,230

COW:
 Week ending Oct. 25, 1952. 1,204
 Week previous 1,000
 Same week year ago. 3,526

BULL:
 Week ending Oct. 25, 1952. 674
 Week previous 723
 Same week year ago. 893

VEAL:
 Week ending Oct. 25, 1952. 16,583
 Week previous 14,825
 Same week year ago. 10,947

LAMB:
 Week ending Oct. 25, 1952. 26,027
 Week previous 36,616
 Same week year ago. 33,273

MUTTON:
 Week ending Oct. 25, 1952. 764
 Week previous 5,253
 Same week year ago. 898

HOG AND PIG:
 Week ending Oct. 25, 1952. 15,901
 Week previous 14,738
 Same week year ago. 9,410

PORK CUTS:
 Week ending Oct. 25, 1952. 1,569,022
 Week previous 1,404,071
 Same week year ago. 1,420,971

BEEF CUTS:
 Week ending Oct. 25, 1952. 124,245
 Week previous 83,765
 Same week year ago. 26,261

VEAL AND CALF CUTS:
 Week ending Oct. 25, 1952. 5,000
 Week previous 9,589
 Same week year ago. 1,191

LAMB AND MUTTON CUTS:
 Week ending Oct. 25, 1952. 1,100
 Week previous 2,102
 Same week year ago. 4,833

BEEF CURED:
 Week ending Oct. 25, 1952. 34,371
 Week previous 12,275
 Same week year ago. 20,703

PORK CURED AND SMOKED:
 Week ending Oct. 25, 1952. 357,401
 Week previous 545,885
 Same week year ago. 583,029

LARD AND PORK FATS:
 Week ending Oct. 25, 1952. 13,386
 Week previous 24,729
 Same week year ago. 31,306

LOCAL SLAUGHTER

CATTLE:
 Week ending Oct. 25, 1952. 8,654
 Week previous 8,963
 Same week year ago. 7,493

CALVES:
 Week ending Oct. 25, 1952. 7,081
 Week previous 9,111
 Same week year ago. 7,050

HOGS:
 Week ending Oct. 25, 1952. 52,383
 Week previous 52,882
 Same week year ago. 50,655

SHEEP:
 Week ending Oct. 25, 1952. 44,315
 Week previous 48,601
 Same week year ago. 42,159

COUNTRY DRESSED MEATS

VEAL:
 Week ending Oct. 25, 1952. 6,219
 Week previous 5,555
 Same week year ago. 7,103

HOG:
 Week ending Oct. 25, 1952. 40
 Week previous 15
 Same week year ago. 13

LAMB AND MUTTON:
 Week ending Oct. 25, 1952. 67
 Week previous 8
 Same week year ago. 223

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending October 25 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,975	9,066		

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Oct. 18, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lbs.	Good and Choice	Gr. B ¹ Dressed	Gd. Handyweights
Toronto	\$22.56	\$27.00	\$25.60	\$22.00
Montreal		29.55	25.60	21.65
Winnipeg	21.00	23.00	24.35	19.32
Calgary	22.05	19.79	23.38	18.85
Edmonton	20.50	23.00	24.15	19.00
Lethbridge	21.60	23.00	23.10	18.00
Pr. Albert	18.25	20.50	23.35	17.75
Moose Jaw		17.00	23.60	17.00
Saskatoon	19.85	21.00	23.60	
Regina	18.45	20.75	23.60	16.50
Vancouver	21.40	21.40		

*Dominion Government premiums not included.

SAUSAGE MAKERS and CANNERS

We Solicit Your Inquiries for
ALL TYPES OF BONELESS MEATS
BONELESS FLANKS - BONELESS NAVELS
BEEF TRIMMINGS
(any percentage lean you may require)
(FULL OR PART LOADS)

MYRON SNYDER PACKING HOUSE BROKER

Fruit & Produce Exchange
Phone: Richmond 2-2931

Boston 9, Mass.
Teletype: BS 1094

CLASSIFIED ADVERTISING

Unemployed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

BEEF KILLING SUPERVISOR

Assistant foreman with large killing floor experience in Chicago. 25 years' experience in all jobs including floorsman and splitting. Capable of filling GENERAL FOREMAN position. Wishes position with firm in Chicago, or nearby. Available due to volume reduction. Present employer can furnish good reference.

W-453, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

SAUSAGE CONSULTANT

Up-to-date, with 46 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, roulettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south, east and west to small or large plants. Best references on hand.

W-458, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

MANAGER or SUPERVISOR: Thorough experience in animal feed, bone glue, hides, edible and inedible rendering (wet and dry), handling personnel, figuring yields. Steady, reliable. Any location. W-419, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER: Can sell in metropolitan New York area. Boneless bull and cow beef, pork and veal cuts, trimmings, all grades. W-443, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

MANAGER, SUPERINTENDENT or purchasing: 25 years' experience as executive with large packer. W-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE-PACKINGHOUSE: 12 years' experience in purchasing. Will locate anywhere. W-450, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOOKKEEPER, OFFICE MANAGER: 5 years' experience auditing retailers, wholesalers, slaughterers. All meats. W-451, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

CATTLE BUYER: Wishes to make change. Years of experience and a good reputation. Reference furnished on request. W-452, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER

18 East 41st St. New York 17, N.Y.

BEEF KILL FOREMAN

Practical man wanted. Must be experienced in all operations for mid-western six-bed plant killing 1500 beef per week. Duties will include full supervision of killing operations. Replies to this ad will be held in strict confidence and applicant should state in detail his experience, background, personal history including age, marital status, etc. Write to

W-447, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

GOOD OPPORTUNITY FOR RIGHT MAN

Middlewest packer with over 500 employees, desires services of young man, preferably 25 to 35 years of age; experienced in packing house personnel work, payroll and costs. Replies held in strict confidence. Write full particulars.

W-422, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

COMPTROLLER

Large eastern pork packer and processor operating B.A.I. inspected plants, requires top notch executive accountant. Knowledge of office procedures, costs, financial statements, credits, etc. required. Excellent starting salary plus additional compensation for the man who produces results. In replying, give full details of past experience, age, and all other pertinent information. This will be kept confidential.

W-454, THE NATIONAL PROVISIONER

18 E. 41st St. New York 17, N.Y.

PLANT SUPERINTENDENT: Dog food manufacturer. Must be experienced, know refrigeration, able to handle union shop and get production. Salary plus bonus. Wonderful opportunity for right man. W-423, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN and SAUSAGE MAKER: Wanted for medium sized plant. Prefer man from Chicago area. References and past experience required. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER WANTED: For small packing plant. Will make good deal with right man. Prefer man who can make some investment. W-456, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

JOB LOT SALE!

3,100 102 Cottage Cheese Lined Tubs and Lids—Kraft, Sealright \$142.30 M
6,100 102 Oaken Bucket Tubs and Lids—Lily-Tulp 144.68 M
13,500 16 oz. #27168 Squat Oaken Bucket Tubs and Lids—Lily-Tulp 25.05 M
The lids on last two items can be typeset and printed at a slight charge.
16,000 6 Oz. Hot Drink Cups—Continental Can Co. 10.52 M
1,500 12 Oz. Hot Drink Cups—Continental Can Co. 12.96 M
2,300 6 Oz. Cold Drink Cups (Tall)—American Paper Goods Co. 10.67 M
50,000 Half Pint Stock Design Ice Cream Pails—Sutherland 8.80 M
*Note: All items subject to prior sale. Terms: Net Cash with order, unless credit already established. F.O.B. Indianapolis, Indiana.
GENERAL FOOD CONTAINER COMPANY
1016 E. 11th Street Indianapolis, Indiana

PLANTS FOR SALE

BUSINESS COMBINATION in Pikes Peak Region. Includes newly remodeled grocery; 200-lb. locker plant; cream station, and 2 modern apartments. Under 40 minutes from Colorado Springs on national highway, it nets far more than same amount in city. Butcher could operate easily with one assistant. An opportunity to enjoy all regional advantages, and make good profits (books open) for only \$28,500. HILL REALTY, 200 Exchange Natl. Bank Bldg., Colorado Springs, Colo. Main 955.

FOR QUICK SALE: Cattle and hog killing plant, well located. Supplies available. Large cooler, well built. Inspection invited. Can be turned into government inspected plant easily. Bargain Write, wire or phone Price-Davis, Inc., 307 Tuloma Building, Tulsa, Okla. Phone 3-5508.

WHOLESALE PLANT: (no slaughtering) fully equipped. 23' x 45' concrete cooler, 18' x 10' concrete freezer, track rails, Diesel generator, etc. Adjoining retail market optional. 4 years old. SELL OR LEASE. FAIRWAY PLATS, 12635 West Dixie Highway, North Miami, Florida.

PLANT FOR RENT

FOR RENT: Los Angeles, California. Suite of offices in the packing house district. J. W. BRASHER, 3595 East Vernon Ave., Los Angeles, California. Telephone Jefferson 8000.

PLANT WANTED

WANTED TO RENT or LEASE: With option to buy, a sausage plant doing ten to fifteen thousand pounds weekly business. FW-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

EQUIPMENT FOR SALE:

In order to make room in our shop, we must clear out the following equipment which has been rebuilt to look and operate like new. We offer it f.o.b. our plant, at bargain prices, on a cash-with-order-basis, with a 30 days money-back guarantee if not satisfied.

- 1-BUFFALO, 500% CAP. STUFFER...\$1200.00
 - 2-BOSS, 500% CAP. STUFFERS, ea... 1200.00
 - 3-ANCO, 400% CAP. STUFFERS, ea... 1000.00
- Each of above is modern with swing lid, safety ring, adjustable pistons, 2 stuffing cocks, 2 sets of St.St. tubes, air control valves; each has been rebored and has new gaskets.

- 1-BOSS, SILENT CUTTER, MODEL 400, 250% CAP., direct connected to 25 HP. motor; completely rebuilt, bargain at 1250.00

- 1-BOSS, GRINDER, Size 160, Model 456, driven by 20 HP. motor mounted overhead and V-belt connected to grinder. Rebuilt and has new cylinder and set of new knives and plates; also St.St. charging chute. Bargain at 1000.00

- 1-BOSS, SAUSAGE MIXER, Size No. 7, 100% Cap. hand dump type with 1 HP. motor drive mounted at rear. This one will please you at 300.00

- 2-U.S. SLICERS, Heavy Duty Model No. 3, with St.St. shingling conveyors, rebuilt throughout like new. Each 1750.00

- 1-U.S. SLICER: Model 150-B, with shingling conveyor. Only a few years old and has been reconditioned; looks like new. Bargain 700.00

- 1-GLOBE O'CONNOR DERINDER: latest model for skinning fresh or after smoking. Used less than 90 days and is a terrific bargain at 650.00

- 1-PAUNCH TRUCK, LIKE GLOBE 7287, newly galv. with St.St. pluck pan, new RTRB running gear. Like new 100.00

- 100-HAM & BACON TREES: Anco 423, 4 station type, notched bars 32" long 12" apart with double trolley hangers. Good as new, ea. 10.00

- 3-TRACK SCALES: New, Howe 1348, low ceiling type, 2000% cap., 4'2" track section, with wall type scale beam and bracket; bargain at ...ea. 200.00

Write, wire or phone G.Oodfellow 4822 for more details on these good buys which won't last long.

DOHM & NELKE, INC.
7700 E. Railroad Avenue
St. Louis 15, Mo.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverisers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

EQUIPMENT FOR SALE

- 14-Anderson Expellers, all sizes.
 - 1-Mech. Mfg. Co. 5' x 16 Cooker-Melter.
 - 6-150, 350, 600, 800 gal. Dopp Seamless Kettles.
 - 1-Davenport #3A Dewaterer, motor driven.
 - 1-Bone Crusher, 24" dia. drum.
- We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
- Only a partial listing.
- CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 38, N. Y.

ANDERSON EXPELLER

1961-Red Lion, used one week. Good as new. One #1 Anderson-good. This is surplus equipment. ROLLA C. BELT, RFD #3, MARYSVILLE, Ohio.

★ **ANDERSON EXPELLERS** ★
All Models. Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

BUSINESS OPPORTUNITIES

BROKER: Well established broker with hard hitting organization, seeks representation of a manufacturer of canned meats and packing house products for Philadelphia. W-440, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WAXED MEAT BOARDS

For sliced Bacon, Frankfurters, Sausage, Luncheon Meat, etc., cut to size. Immediate delivery. Competitive prices. Samples cut to size gladly submitted.

BORAX PAPER PRODUCTS COMPANY
783 Cauldwell Ave. Bronx 56, New York, N. Y.

BONES WANTED

Carloads junk bones.
CATTLE — HOG — SHEEP — HORSE
Greasy mixed-type bones.

W. H. STURGES CO.
27th & "N" Streets OMAHA 7, NEBRASKA

SAUSAGE MAKERS' SCHOOL

(FIRST PRIVATE PRACTICAL SCHOOL IN U.S.A.)

22 week course, registered with the State of Pennsylvania.

5 week split course limit.

For full particulars write to

OSCAR KAUTSCH

Owner of First Pennsylvania State License for Sausagemaker School

P. O. Box 395 Philadelphia 5, Pa.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL

BARLIANT'S WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

EQUIPMENT LIQUIDATIONS

We are preparing to liquidate the equipment from 3 plants. Watch for more details.

PACKING PLANT—MICHIGAN

- 5213-DEHAIRER: Rujak, 7½ HP., 3 ph. motor, scalding tank & catwalk, used very little.
 - 5213-MIXER: Buffalo 22, 400% 5 HP., 3 ph. motor, chain drive.
 - 5214-GRINDER: Buffalo #56-B, 5 HP., 3 ph., 40 cyl. motor.
 - 5216-SILENT CUTTER: Boss, 25 HP., 3 ph. motor, 2 sets of knives, unloading device, good condition.
 - 5217-FILLER: Rockford, M-D-4, ser. 2A787.
 - 5218-STEAM KETTLE: 500 gal. cap.
 - 5219-STEAM KETTLE: 50 gal. cap.
 - 5220-LARD AGITATOR: 500 gal. water cooled, V-belt pulley, double agitation.
 - 5221-LARD BAGS & CARTONS: 2000-12; 300-22.
 - 5222-STUFFER: Boss, 150% new rubber gasket for piston, no air leaks, good condition.
 - 5243-STUFFING COCKS: Anco, assort of stuffing horns N.C. like new.
 - 5223-AIR COMPRESSOR: United States Air Compr., pressure tank, 1½ HP. single ph. 220 volt.
 - 5224-COOKING TANK: heavy gauge, 34" deep x 68" long, 48" wide.
 - 5225-HINDQUARTER ROLLER TROLLEYS: (6)
 - 5226-FOREQUARTER ROLLER TROLLEYS: (40)
 - 5228-WATER PUMP: 3 HP., 3 ph., 5900 gal. per hr., like new.
 - 5229-OFFAL TREES: (12) single trolley, flat bar type 4 stations, 18 hooks each bar.
 - 5230-COMPRESSOR: Brunner, 5 HP., 3 ph., water cooled Freon.
 - 5231-COMPRESSOR: General Electric, 3 HP., 3 ph., water cooled Freon, 2 G.E. fan coils.
 - 5233-LOAF PANS: (190) Aluminum, 4" deep, 10½" long, 5" wide.
 - 5234-LOAF PANS: oval, 12" long, 2½" deep.
 - 5235-HOG MOLDS: 4" deep, 4½" wide, 10" long.
 - 5236-SMOKE STICKS: (150) Aluminum, 42"
 - 5238-ICE CRUSHER: Little Giant with 1 HP. 3 ph. motor, 450 rpm.
 - 5237-HAM BOILERS: (100) 3½ size 302-SE, 4½" deep, 14½" wide, 12" long, also some 12½ size stick, iron wheels.
 - 5241-LOIN SHELF TRUCKS: (6) 32" wide x 46" long, 5 stations, 12" betw. station.
 - 5242-SILENT CUTTER: Boss, 32" bowl, V-belt pulley, no motor.
 - 5243-LOAF PAN & FILLER: Goose Neck.
 - 5244-PUMP: Advance, water vertical, ser. 246870, type 1D, 1 HP., single ph. 50 cyl. 3450 rpm.
 - 5246-HYDRAULIC PRESS: Cracking, hand operated, complete.
- Above equipment available at low prices. Bids requested.

RENDERING PLANT—ILLINOIS


- 5253-COOKERS: (2) 4½x10, Anco, with 25 drive, jacketed heads, 25 HP., 60 cyl. 1—about 6-7 yrs. old, with 25 HP. mtr. ...\$3750.00
- 5254-CRACKLING PANS: (2) 2½" square, sloping front, 3" deep overall, fine & coarse screen, with coils underneath, ea. 275.00
- 5255-GREASE MELTING PAN: 6'6"x5'6"x3", with heavy screened basket, coils in bottom 250.00
- 5256-SETTLING PANS: with center partition, all have coils underneath. 100.00
- 5277-48" x 48" x 30" 120.00
- 5278-48" x 72" x 30" 120.00
- 5279-120" x 48" x 30" 150.00
- 5247-HIGH PULLER: Motor driven, with winch 130.00
- 5248-TRACK SCALE: Toledo, dial type, 3000% dial, 2 tare beams 400% 4" track, style 1132 250.00
- 5249-CONDENSATE RETURN SYSTEMS: (2) 1—one month old 300.00
- 1—slightly older 250.00
- 5250-HOIST: Shaw Box FM 218, 2 HP., 2000% cap., 2 cables, 220-3 ph., runs on "I" Beam 250.00
- 5251-HOIST: Quick-Lift, Cofing-Danville, 2000% cap., chain 12 rpm, runs on "I" beam, 150.00
- 5252-SCREW CONVEYOR: 29' long, 14" trough with motor & speed reducer, 350.00
- 5257-HOG: Diamond, ser. 243-2-19-15, 15'18" throat, excellent cond., less motor, with screw conveyor, 29 ft. long 1600.00
- 5258-BOILER: Erie City Economic, 125 HP., new 1946, 30" stack, 5 HP. pump 1000.00
- 5259-STEAM PUMP: Gardner-Denver, 6"x5½" x6", duplex #23932 165.00

PACKING PLANT—NEAR KANSAS CITY
Unusually fine quality. Hog kill and rendering equipment installed in 1949, used less than 6 months, like new, includes stainless pan, viscera table, overhead conveyor, cookers, etc. Special price for buyer who can use entire lot of equipment. Watch for full page announcement and circular being mailed shortly.

WRITE FOR FULL PARTICULARS
DISPLAY ROOMS and OFFICES
1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLiffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM


HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

Carlots  Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA



ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Allbright-Nell Co., The	Third Cover
Aluminum Cooking Utensil Co.	21
Archibald & Kendall, Inc.	28
Armour and Company	3
Aromix Corporation	25
Asmus Bros., Inc.	20
Aula Company, Inc., The	28
Baltimore Spice Co.	28
Barliant and Company	39
Cainco, Inc.	14
Cincinnati Butchers' Supply Co., The	7
Cudahy Brothers Co.	16
Daniels Manufacturing Co.	31
Fairbanks, Morse & Co.	27
Felin, John J., & Co., Inc.	32
French Oil Mill Machinery Company, The	31
Globe Company, The	8
Great Lakes Stamp & Mfg. Co.	16
Hackney Bros. Body Co.	Fourth Cover
Hagar, Inc.	14
Halpern, Florence	36
Ham Boiler Corporation	22
Hartford City Paper Company	4
Hygrade Food Products Corp.	40
Julian Engineering Co.	24
Kahn's, E. Sons Co., The	22
Kautsch, Oscar	24
Kennett-Murray Livestock Buying Service	35
Koch Supplies	14
Krey Packing Co.	22
Kurley Kate Corporation	25
Lasar Manufacturing Company	20
Legg, A. C., Packing Co., Inc.	22
Levi, Berth. & Co., Inc.	34
Mayer, H. J., & Sons Co., Inc.	33
McClancy Company, The	16
Mississippi Agricultural & Industrial Board	17
Oppenheimer Casing Company	22
Packers Management Engineering Co.	21
Philadelphia Boneless Beef Co., Inc.	40
Preservalline Manufacturing Company	First Cover
Rath Packing Co., The	40
Reynolds Electric Company	22
Smith's, John E., Sons Company	Second Cover
Snyder, Myron	38
Sparks, H. L., & Company	34
Speco, Inc.	28
Spector Motor Service, Inc.	29
Stange, Wm. J., Company	Insert 5, 6
Stedman Foundry & Machine Company	32
Superior Packing Co.	40
Taylor Instrument Companies	30
Vegetable Juices, Inc.	28
Wisconsin Packing Company	35

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

PHILADELPHIA BONELESS BEEF CO.

Specializing in Quality Packaging

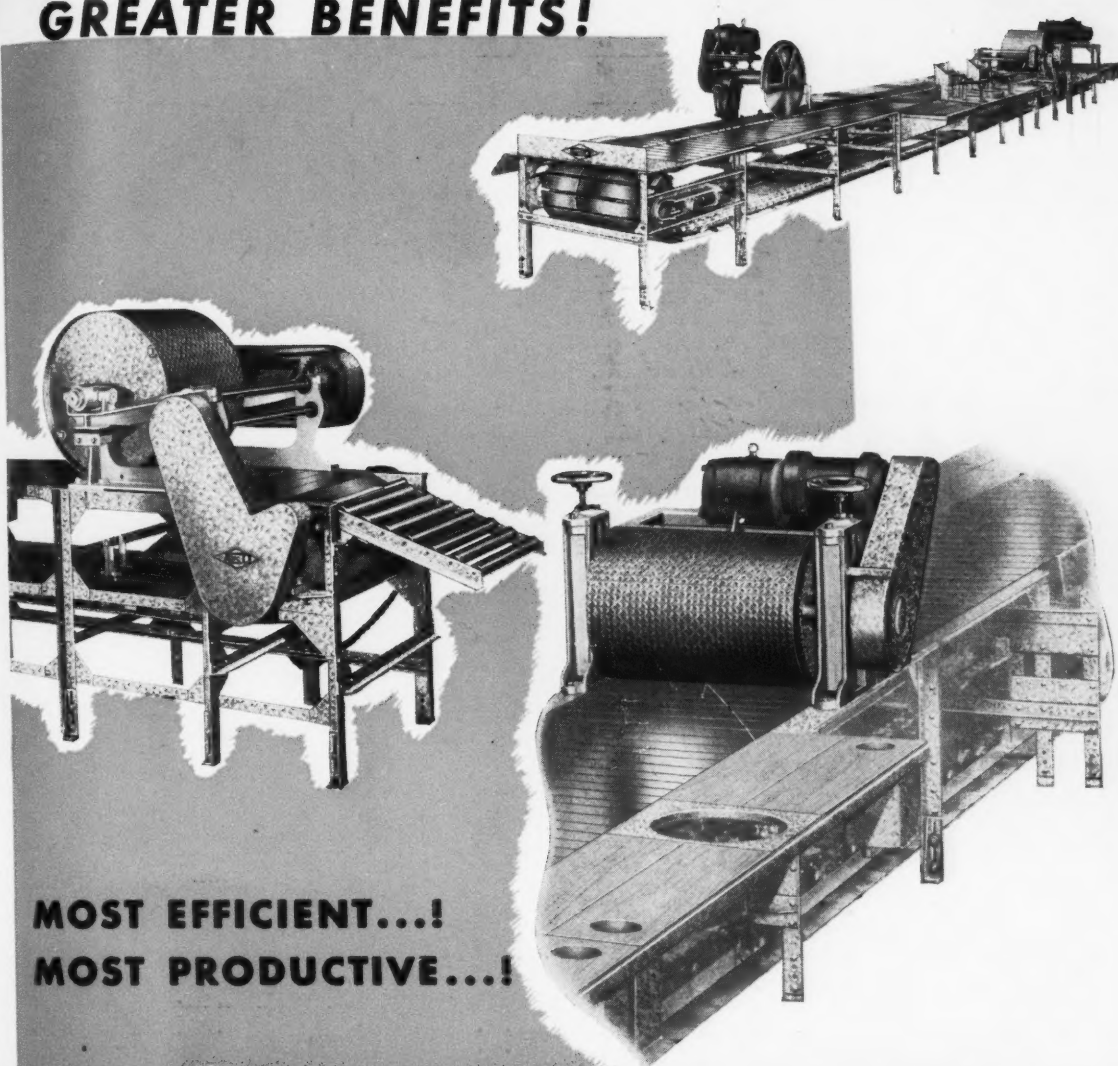
FRESH AND FROZEN

BEEF CUTS • TENDERLOINS • PACKINGHOUSE PRODUCTS • SAUSAGE MATERIALS

LEAN BEEF FOR HAMBURGER

Phone: MARKET 7-0344 | 223 CALLOWHILL ST.
U.S. Govt. Inspection Est. 13 | PHILADELPHIA 23, PENNA.

GREATER BENEFITS!



MOST EFFICIENT...!
MOST PRODUCTIVE...!

LIQUID FILLED BELLY ROLLERS

**ANCO'S
NEWEST
IMPROVED
DESIGN...**

**PRESSURE IS
ADJUSTABLE**

These rolls are welded steel drums constructed to be filled with any amount of liquid (oil preferred), to maintain the desired pressure.

FRICTION SURFACE

Liquid is easily added or drained to obtain required weight.

UNIVERSAL BEARINGS

Face of each roll is "firm-tread" steel floor plate to assure positive feeding of the product.

Permit automatic tilting to compensate for the unevenness of bellies.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS





RESEARCH PAYS OFF FOR YOU

Hackney engineers are your engineers. Their primary job is to search for ways of making better refrigerator bodies for you. Their latest development is the Hackney Hi Side Condensing Unit. Thoroughly route tested and laboratory tested by Hackney and North Carolina State College of Engineering research staff, this new unit is now providing carefree, economical and adequate refrigeration in all new Hackney Bodies. There are bodies available now at economical prices.

HACKNEY BROS. BODY CO.

Wilson, N. C.

Phone 2141



